

# MASSACHUSETTS PLOUGHMAN



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claim, as shown by competitive records, that the Guernsey produces cream and butter at lowest net cost. Another advantage from the milkman's point of view is the high, rich color of Guernsey milk and cream.

"By the way," said Secretary Caldwell, in concluding, "you remember the year's butter record sent out by me last winter of the two-year-old Guernsey Dolly Bloom. We have now a new official record of another two-year-old, named Modena. The exact figures are not yet in shape, but she will beat Dolly Bloom by some forty or fifty pounds of butter."

G. B. FISKE.  
Middlesex County, Mass.

## The Value of a Grange.

The subordinate grange is the most practical and the most natural means of promoting all the interests of a rural community ever conceived in the history of the world, says J. T. Allman, secretary Pennsylvania State Grange, for the following reasons:

usual specifications would become practically useless, as no hen could exist in such a temperature for any length of time, to say nothing of supplying a quantity of eggs.

In such climates I have found that the poultryman must contend with conditions unknown in other sections, and to overcome these difficulties it is no small task, for it is generally admitted that the temperature of a henhouse must be kept pretty well up to a supply of eggs is expected in the winter.

I have found that a house built on a low foundation, with a space between the floor joists filled nearly to the floor with sawdust, dry dirt, cut straw or some other non-conducting substance, is a good start. Then make the walls of 2x6 studs, with ship lap or some other matched lumber on both sides (inside and outside), leaving a space of six inches between the boards, this space filled with sawdust, cut straw, flax straw, old paper, old rags, or any other substance that resists the passage of heat. This can be

happens the presence of the robin encouraged other insect-eating birds to come to that tree, for the robin is one of the birds that the quarrelsome English sparrow does not care to have trouble with.

Some of the agricultural papers in the fruit-growing sections assert that the supply of barrels and stock to make barrels from is altogether insufficient for packing the crop of apples this year. This will oblige many of them to pack in boxes and crates, which will probably result in better returns for those who have prime fruit, and will select it and pack it carefully. There is not the opportunity to put in inferior specimens in the middle of the package that there is in the barrel, and there is an increased demand in our cities for these smaller lots of a bushel that can be conveniently handled in the city flats, and by others who do not wish to put in a barrel at a time. The smaller amount can be used before they decay, and some growers who are near the city market are catering to just that

hardy, the effect is to give trees that withstand even the hardships of a Canadian winter. It is by selecting their seed from the hardiest varieties they have and not forcing them too hard, and never applying fertilizer in the summer to induce a rank growth late in the season, either before or after budding, that they are able to ripen varieties in Canada and to keep them in bearing for years, which many declare to be only half hardy in Massachusetts. The labor of budding peach trees is so small, and it is so easy to learn how to do it, that one who wishes to set a peach orchard of a hundred trees has no excuse for going to the nurserymen for them. There are some nurserymen, we suppose, who send out trees that are both thrifty and hardy, but we fear that some of them take little pains in selecting seed from hardy stock, and we know some, in their desire to obtain a good growth on a young tree, manure their land much more than the people who buy them are likely to manure that in

milk, or butter or beef, and when we know which she was best adapted to do we know the most profitable way to use her. And this soon convinced us of the folly and wastefulness of feeding all the cows in a herd the same rations, and showed the necessity of the feeding being done by one who knew something of the needs of each animal. Foddering the cattle at the barn is not boy's work, but one that needs all the experience and good judgment that the dairyman has, and more than we think some of them have. But the difference in cows was well shown by the records furnished to the Illinois Experiment Station, as published in a late bulletin. There were eight herds, numbering 144 cows, and the records were complete for a year. While some herds gave a good profit for the year's work, others gave but little, and one herd was kept at a loss. In making these estimates it was assumed that the calf paid for the cow's feed while dry, and the skim milk paid for the labor, are assumptions not exactly correct, but certainly more favorable to the cow that went dry three or four months in a year than to the cow that gave milk eleven months.

The cow that yielded the most product gave 8049 pounds of milk and made 473 pounds of butter. The poorest cow produced 1482 pounds of milk, sixty-eight pounds of butter, and the average production for all the herds was 4721 pounds of milk, 3.67 per cent. of fat, 173 pounds of butter fat and 202 pounds of butter. The most profitable cow gave a net profit of \$57.22, and the poorest cow was kept at a loss of \$17.83. The average net profit was \$39.96 per cow.

We do not doubt that there are as poor cows in the Eastern States as in Illinois, and probably as good ones, and the cow that will make 473 pounds of butter in a year and give a profit of \$57.22, and the one that gives but little over seven hundred quarts of milk and makes but sixty-eight pounds of butter at a cost for feed of \$17.83 more than the butter will sell for, are certainly not in the same class. The first is worth a fancy price, for she gives a profit equal to the interest of \$1000 or \$1100 for the year. The other takes about thirty-four cents a week out of his pocket during the year, and if he gave some one his note for \$300 at six per cent. to take her away, he would be better off, because he would not have to take care of her.

The Vermont Experiment Station claims to have demonstrated by their trials of various amounts of grain when fed to dairy cows that many agricultural writers are advocating and many farmers are practicing the giving of unnecessary large quantities of grain to their dairy cows. They tested cows with rations of four, eight and twelve pounds of grain respectively per day, and found the largest profit from the four-pound ration. When eight pounds was given the cost of feeding was increased \$18.85, and the increase in amount of butter made was worth only \$7.86. There was some increase in the value of the manure, but it was not thought enough to repay the difference in the cost of the feed. When twelve pounds a day was fed, the cost increased in the same proportion, and the difference between the cost of food and the value of the butter was even greater. They are no doubt correct in their figuring, but the results do not correspond with the judgment and experience of very many who have managed large dairies very successfully, and who would think eight pounds of grain for a cow that was used in a butter-making dairy, and six quarts a day not heavy feeding when they were giving a fair flow of milk on hay and ensilage, or on a not very luxuriant pasture. We think farmers lose more money because they do not feed enough grain than because they feed too much, though there may be some cows that will not pay for liberal feeding.

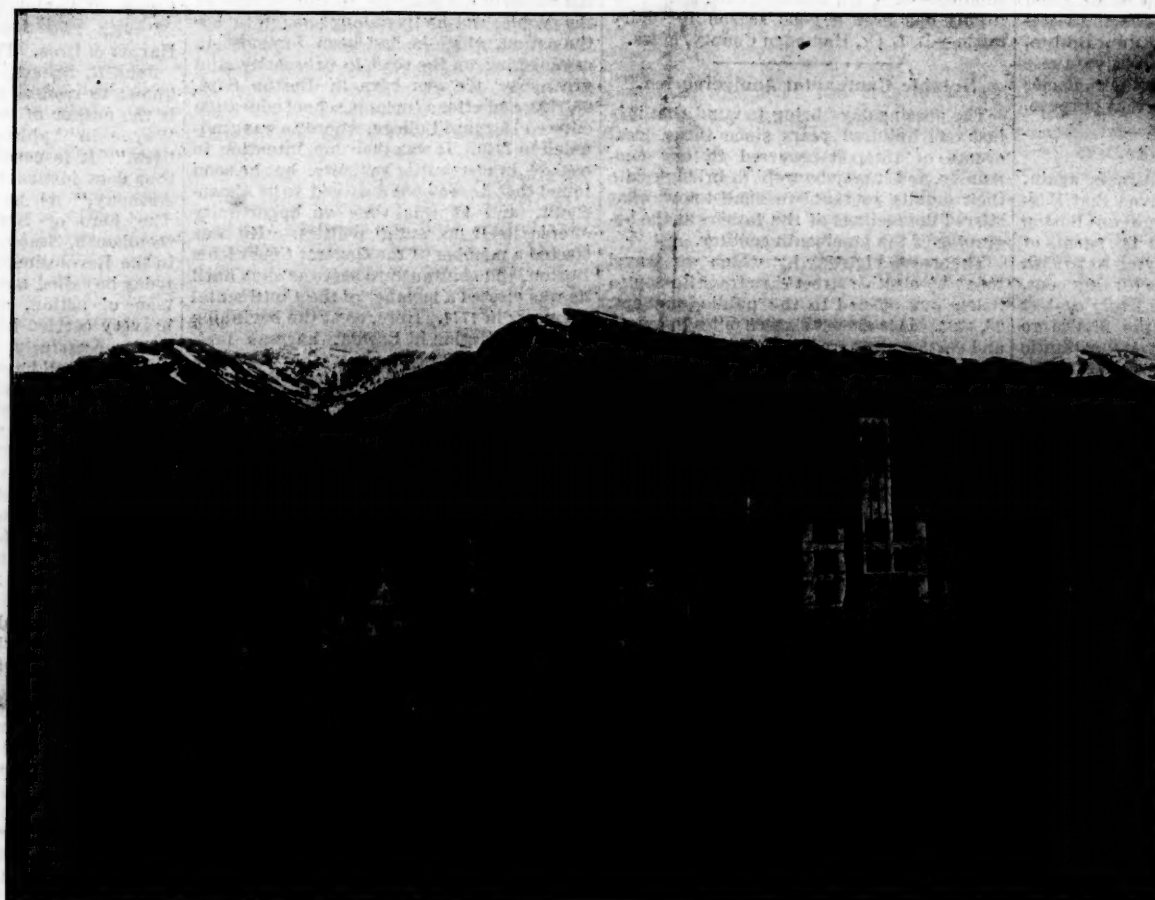
## Canadian Reciprocity.

In all the talk among a certain class of politicians about the value and importance of reciprocity with Canada, we notice a total neglect in considering the interests of American farmers and lumbermen and fishermen.

What nonsense it is to propose the free exchange of products between an English colony of five million people and the American republic of eighty million people. It would be manifestly unfair to the Republic. If Canada wants all the privileges and immunities of one of the States of the United States, let her gain her independence and then join us, assume the responsibilities and enjoy our progress and development.

Why should the New England or New York farmer be forced into unfair competition with the Canadian farmer by reason of free trade in farm products under a one-sided reciprocity treaty, when the American farmer is still subject to paying duty on all he imports or paying extra cost on all the protected manufactures he buys? Why should free trade be declared in farm products when all other American industries smile and prosper under the benign influence of a protective tariff. Is the farmer so rich or so strong that he can withstand the Canadian competition of free trade, cheap labor and cheap lands?

If the policy of free trade were to be adopted by the Congress of the United States, then the farmer might struggle and starve with other unfortunate industries. But the farmer should not be singled out for sacrifice and ruin on the platform of Canadian reciprocity, established for the benefit of the Canadian farmer, whose sole ambition, at least in the Province of Quebec, is plenty of pea soup and salted herring. The American farmer is as much entitled to the benefits of our protective tariff as the American artisan or manufacturer. Don't ruin the farmer to please Canada.



AGRICULTURAL COLLEGE OF UTAH.

First—It contributes to the social life by frequent regular meetings in which the art of sociability is so agreeably and informally taught as to fascinate rather than repel those participating in the exercise.

Second—It contributes to the high moral standard by affording convenient and agreeable society for old and young in securing the highest standard of morality is maintained, thereby preventing association of its members in society of the opposite nature.

Third—It contributes to the happiness of the home by the mental recreation afforded all members of the family in the various grange gatherings attended, thereby broadening their mental vision and increasing their happiness, which is sure to be reflected in their home life.

Fourth—It contributes to the material prosperity by its discussion of all matters of importance tending to local development, and often is instrumental in securing the establishment of industries that give added population as well as taxable property, thereby indirectly aiding every taxpayer in town.

Fifth—It contributes to the general intelligence of the inhabitants by its frequent discussion of questions of a public nature and by the educating influence of other exercises, resulting in mental development and a more intelligent citizenship, which is an uplifting force in any town.

Sixth—It contributes to the general welfare by dissipating neighborhood quarrels, by breaking up long-standing feuds caused by church, school or society troubles, by promoting better roads, better schools and better farming, by stimulating more interest in public affairs, resulting in the election of better men to office and better enforcement of law, as well as the better transaction of the public business of towns, counties and States.

Seventh—A subordinate grange contributes in these ways to the upbuilding of a rural community by making it a more desirable place in which to live, and making its citizens more intelligent, more prosperous and more happy.

## Poultry House for Cold Climate.

I have seen many descriptions of poultry houses, and have received much valuable information from them. But I have never yet seen specifications for a poultry house that were practical for the Northwest, for the reason that none have considered a climate where the temperature drops to from 25° to 50° below zero, and there are few places in the Northwest where the temperature does not at some time during the winter reach at least 25° below. And at this place there are times during the winter months when it remains lower than 25° below for a week at a time, even during the warmest part of the day. At such times the poultry houses constructed after the

packed in tight, as the boards are put on the last side. Then put on tar paper or some other good thick paper before the last coat of siding is put on. The roof should be built the same way, and carefully stuffed with a good non-conducting substance and a layer or two of good paper put under the shingles. Add to this a coat of lath and plaster on the inside, and you have a house that will stand very severe weather.

The door should be made of two thicknesses of matched lumber, one laid horizontally, the other perpendicularly, with two or more thicknesses of paper between. Before severe weather comes, and better yet, before the ground freezes, bank up all around the building (except at doors) with coarse manure or straw to the height of three or four feet, or even more. Let the banking cover the ground for several feet back from the building, deep enough to keep the earth from freezing, and thus prevent the frost from creeping under the floor. Add storm windows and storm door and you are prepared for cold weather.

To the resident of a mild climate these preparations may seem unnecessary, but let such a one try making hens lay in winter in a genuine northern Minnesota climate and he will soon see the force of extensive preparations for cold weather. This is not intended for a low-price house. At another time I may describe a much cheaper house and a plan for keeping it warm.—American Poultry Journal.

## Orchard and Garden.

While dandelions are a favorite vegetable with many in the spring when boiled as greens, not many care for them in the fall, as the use of more fresh meat than salt and the abundance of fruits and green vegetables does not leave the system craving for greens as the horse craves for grass after feeding all winter upon dry hay and grain. But there are some who like dandelions at any season of the year, or all seasons, and to such we would say that a small patch sowed last May under trees where nothing else had been grown but a little grass and many weeds, has been nearly all cut over with the grass shears and has given us a number of good messes of greens during September, and we expect the roots will grow all the better for this shearing, and will produce many bushels next spring that will be worth almost as many dollars to us then.

The Chicago Post tells of a kind-hearted farmer who was spraying his plum trees to destroy the insects, and omitted one tree because he saw that a robin had built a nest in it. His kindness was well rewarded, for that tree yielded four times as much fruit as did any of the sprayed trees. We did not know that the robin destroyed many of the insects that most trouble the plums, but per-

demand with the half-bushel baskets of carefully selected fruit, neatly packed. For the fall apples that do not keep long and where the producer can deliver directly to the consumer, this seems an excellent plan, and is finding favor where it has been tried.

We have read and heard much about the second crop of strawberries this year, and in fact we saw some in the market a few days ago for which seventy-five cents a quart was asked at retail. There were not enough of them to make a wholesale price, and they were probably sold on commission, but there were a number of quarts, and the dealer said they were as good as any the same grower brought him last spring; and many have told of finding them on their vines, in some cases on vines set last spring and in others on vines that bore an ordinary crop in the spring. In no case that we have known was any manure put on after the fruit picking in the spring, and the result must be due to the season, as we know no reason why so many vines, in so many different localities and of different varieties, should begin now to perfect two crops in a year.

Some have succeeded in growing peaches in localities that are usually thought too cold for them, by allowing them to branch out close to the ground, heading them in well in the fall, and burying them under litter, cornstalks or even snow after the ground froze solidly. Thus the blossoming was retarded until the danger of frost was over. This method cannot be recommended as a commercial success, but for the amateur who desires to do something his neighbors cannot, it may be worth testing. The plan tried a few years ago at some of the experiment stations, Missouri, we think, of spraying the tree heavily with thin whitewash in the winter and renewing it once or twice as it washed off, seemed to be profitable enough to be worthy of adoption by those who grow peaches for market. Although they blossomed much later, the peaches were ripe at nearly the same time as those not treated, and the blossoms were not injured by frost, nor were the trees liable to winter killing. The work might be more effectual with tender varieties if the ground around the trunk was covered with a foot of mulch after the ground was frozen, and this not removed until it had thawed out. Spraying seems to be better than applying with a brush, as it spreads the lime more evenly and particularly reaches the point at the junction of branch and bud that the brush might not put in.

It is generally acknowledged that seedling peaches grown in a Northern climate are more hardy than the ordinary nursery stock. The young tree ripens its wood earlier and the growth stops, so that there is not as much danger of the tree being winter killed. Then if budded to those of the Crawford type or other varieties that are naturally

which they set them, and they also allow them to stand too thickly in the nursery, and both these methods tend to make the tree less hardy when planted out.

## Dairy Notes.

Secretary of Agriculture Wilson seems to be much disappointed that the exports of cheese from the United States have not increased in amount under the stimulating efforts that have been made in the way of governmental inspection, prohibition of the cheese filled with oleomargarine, unless so branded as to show its character plainly to the buyer and cold storage for transportation from the factory to the English ports. But all this has not prevented a falling off in the exports from more than eighty-one million pounds in 1893 to about twenty-two million pounds in 1903. There is one encouraging feature, in that the price has advanced from eight cents a pound ten years ago, until this year it has been nearer twelve cents than eleven cents for the year's shipment. Possibly the dairyman has made more profit upon the sales of last year than he did when nearly four times as much went out of the country. But we imported nearly as many pounds as were exported, or twenty million pounds. These were the fancy foreign cheeses that averaged a value of about fifteen cents a pound, so that really we paid out more for cheese than we received. But any one at all familiar with the cheese market knows that the manufacture of cheese in this country in imitation of those foreign cheeses has largely increased, and the quality of them has improved so that it is not easy even for an expert to distinguish those of American make. As the amount of these cheeses imported has not notably increased in the past ten years, it is evident that the home consumption of them has increased. And as the reports of our factories and of the sales at the principal cheese markets do not show any marked decrease in the amount made or handled each year, it would seem that the consumption of common cheese has increased in this country perhaps enough to absorb the nearly sixty million pounds that our exports have decreased. Indeed, that is less than one pound per capita for our people, and as long as the cheese is made and sold at about four cents a pound more than ten years ago, we see no reason for the farmers to feel discouraged even if Secretary Wilson is not satisfied.

We have heard persons say that "a cow is a cow, and it is of no use to pay these fancy prices for something that folks say is a little extra. Some give a little more milk than others, but then, may be they eat more than the others." This is true enough, but we always found that the cow that would eat the most and digest her food was the best cow. She either turned her food into



## Butter Market Unchanged.

The weather conditions remain favorable throughout the country, and New England especially, for the stock in pasture and the receipts of butter continue to be liberal in quantity. Home demand at this season of the year is usually expected to increase in the local trade, and that increase is already being felt in the market. The present market for box and print butter continues very steady, under a fair but not active demand, and under an unchanged rate from our last report. The lower grades continue in moderate request at unchanged value.

Looking forward to the immediate future, it is still a difficult matter to forecast prices with any degree of certainty. The stock of butter in cold storage is large in this market, and before we can expect further improvement in values, we shall have to wait for some material shrinkage in current receipts. As yet there is no available chance for an export business, as the make of butter across the water appears to be ample for their requirements at prices below a parity of our own market.

Continued liberal arrivals at the New York market have checked the tendency to further advances in quotations. The general quality of the butter arriving in both the Boston and New York markets is showing very satisfactorily for this season of the year.

## The Hay Trade.

There is not much change this week in the general condition of the hay market. There is only a little of the strictly choice quality coming in, and it is only for such that the extreme prices are paid, but that which is one grade below the best is taken by many of the traders, and they seem to be satisfied if they get a shade lower price. Such goods are moving fairly well, but the grades below that are neglected and weak even at quotations. Buyers at interior points should avoid sending a large supply of them as long as better qualities can be found.

At Boston the prices on choice and No. 1 timothy are firm, but there is some disappointment at the quality of the new hay received recently. A good part of the cars involved as No. 1 are not more than fairly within that grade, and some only a good No. 2, there being too much rusty leaf clover. Receipts were 203 cars during the week, seven of which were for export, and twenty-nine cars of straw. Corresponding week last year there were 414 cars of hay, fifty of which were for export, and thirty-seven cars of straw. Quotations for choice timothy are \$18.50 to \$19 in large bales, \$17.50 to \$18 in small bales, No. 1 \$18 to \$18.50 for large and \$17 to \$17.50 for small, No. 2 \$15.50 to \$16 for large and \$14.50 to \$15 for small, No. 3 \$13.50 to \$14 for large and \$13 to \$13.50 for small, clover mixed \$14 to \$15 for large and \$13 to \$14 for small. Long rye straw is firm, the demand and supply being nearly equal, and it is held at \$18 to \$19 a ton, with tangled rye at \$8 to \$9, and oat straw dull at \$7 to \$8.50.

Receipts have been liberal in New York and the quality is generally very good, with a fair quiet demand. The receipts were 6004 tons of hay and 620 tons of straw; same week a year ago 7379 tons of hay. Prime timothy is 80 to 85 cents per hundred weight, No. 1 75 to 80 cents, No. 2 70 to 75 cents, No. 3 60 to 65 cents. Shipping hay 50 to 55 cents, clover mixed 50 to 60 cents and clover 40 to 45 cents. Long rye straw from 85 to 90 cents, oat straw 45 cents and wheat straw from 75 cents in large bales to 45 cents in small bales. At Brooklyn receipts were more moderate and demand fair, so that prices are about five cents a hundred weight higher on all grades of hay and long rye straw is scarce and firm at 90 cents to \$1 for No. 1.

## Massachusetts Crop Report.

In its crop report for September, the Massachusetts State Board of Agriculture includes the following summary of crop conditions in Massachusetts, compiled from a study of the reports of about 150 correspondents:

The warm weather of the month brought Indian corn forward rapidly, but it is nevertheless one of the poorest crops ever secured, poorer even than that of 1902. There has been damage from frost in some localities, and even where the crop has escaped thus far it is not sated well, and there are many imperfect ears. The stover is also poorly developed, and many dairy farmers will not have enough to fill their silos. Where it has escaped damage from frost it should be of good nutritive value, both for stover and ensilage. Much of the crop remained to be cut at the time of making returns.

Where the first crop of hay was cut early the rowen crop is phenomenally heavy, but many fields were so late that it is doubtful if more than an average crop is secured on the whole. The weather of the month has been very favorable for securing the crop, and it is of excellent quality. Fall feed is in excellent condition in all sections, with the exception of Cape Cod and a few localities in Bristol and Plymouth counties.

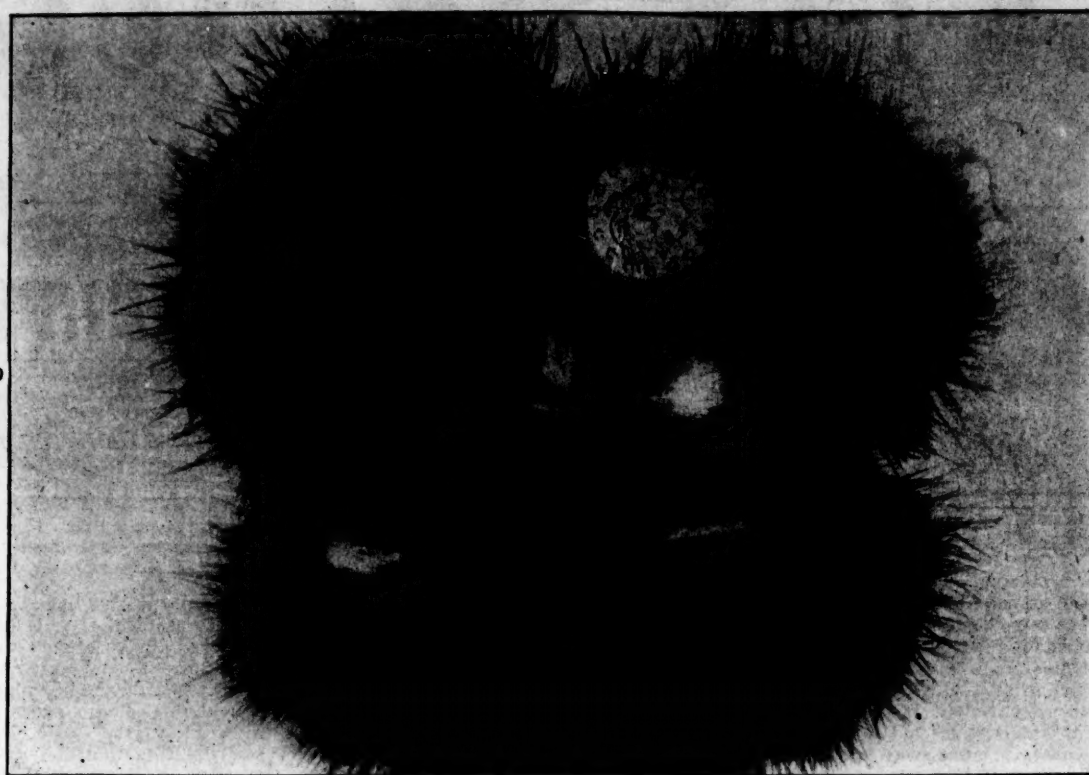
All farm work was delayed by the lateness of laying, and at the time of making returns much less fall seedling than usual had been done. The work was progressing well with fair weather, and probably as much as usual will finally be put in. That sown early made a good catch and was growing luxuriantly, but there were many reports that the later sown seed was lying dormant in the ground awaiting rain to promote germination.

Onions are a very poor crop in most localities. Giving the reports from the regions of principal production their proper weight, it is probable that not over half a crop will be secured. There was much complaint of blight, which shortened the crop in many localities, and also that those remaining green were doing down very slowly, with small bottoms and an undue proportion of thick necks. The quality of the crop is, therefore, not likely to be up to the standard.

Potatoes promised to be an unusually good crop, and the yield would undoubtedly have been large but for the presence of rot, which was general throughout the State, though perhaps most severe in the western counties. Not more than a three-fourths crop has been secured on the whole, and many fields have given total failures. The quality of the tubers is generally excellent where unaffected by rot.

Root crops are generally reported as promising well, though somewhat late in most sections. Celery is also a good crop as far as reported. Other late market-garden crops generally give good promise, but are not especially forward and need further warm weather for best results.

Apples were blown from the trees to a considerable extent by the high winds of the sixteenth and seventeenth; but still give a better crop than is common on an off year, although the fruit is not large or especially free from blemishes. Pears are a fair crop,



PARAGON CHESTNUTS, NATURAL SIZE.  
The five-cent nickel piece is shown for comparison. Illustration by courtesy of N. Y. Forestry Commission. See descriptive article.

though perhaps not as good as previously indicated. Very few peaches were secured. Grapes did not develop according to the promise of the earlier season, and the crop proved nearly a failure. Cranberries are a light crop in the sections of commercial production, probably even lighter than that of last year.

This bulletin will contain also an article by Dr. B. T. Fernald on "Some Common Scale Insects," which treats at length on the San Jose and other scales, and can be obtained by application to J. Lewis Ellsworth, Secretary State Board of Agriculture, Boston, Mass., and those desiring to receive these bulletins regularly may have their names placed on the mailing list for that purpose.

## Export Cattle Trade.

Boston is in the cattle business again. No sooner was the news received that England had raised the embargo on Boston shipped cattle and sheep than the agents of all the transatlantic lines plying to British ports set about securing cattle for shipment.

There is likely to be quite a lively contest for the honor of carrying out the first cargo of cattle on the part of the transatlantic lines re-entering the business, with the chances in favor of the Leyland Line, which has three services, a weekly service to Liverpool, a weekly one to London and a bi-monthly service to Manchester, winning out. The Cunard Line was the last line to carry cattle from Boston, the Sylvania sailing on Nov. 29, 1902, with seven hundred head. The Saxonia and Ivernia, however, do not carry cattle, and as the Leyland does not sail until Oct. 17, the Cunard Line cannot hope to carry out the first cargo.

The lines which propose to carry cattle besides those mentioned are the Allan to Glasgow, the Warren to Liverpool, the Dominion or White Star to Liverpool.

Agents of these lines interviewed were quite confident of their ability to regain the business lost by the embargo. "Steamers sailing from New York and Montreal are carrying all the cattle they can take care of, and could secure much more business if they could attend to it," said Mr. Green of the Cunard Line. "Much of this business should come through Boston and undoubtedly will when we go after it."

"I do not think we shall have any trouble in getting cattle," said Mr. Stephenson of the Leyland Line. "We shall begin shipping them almost immediately. I look to have a Leyland liner go out with sheep and cattle inside of two weeks."

At the railroad offices similar sentiments were expressed. Mr. R. C. de Normandie, foreign freight agent of the Boston & Maine, said: "I am confident that Boston will regain most of the business it lost through the embargo. I expect that within a month we will be shipping five thousand head of cattle a week."

Perhaps the best feature of the situation is the fact that several lines will put extra trips on the route. The Allan Line to Glasgow, which has maintained a three-weekly service since early spring with the second and steamer passenger steamers Sarmatien and Corean, and has secured uniformly good cargoes, will place the Buenos Ayrean on the line and give Boston a fortnightly service. The Buenos Ayrean is due here Monday with 120 passengers, and the line managers in Boston expect to send out cattle in her when she sails on Oct. 4.

The Warren Line, which once had weekly sailings, but has for months had four of its five steamers tied up at Liverpool, will probably place one more in commission, also giving Boston a fortnightly service. The Warren liner Sachem will sail from here on Saturday, Oct. 3, and her agents expect to send her out with eight hundred head. The Cunard Line managers are confident that the freighter Sylvania, which has been running to New York since last spring, will be returned to the Boston route in a month or six weeks.

The Leyland Line has at present thirteen steamers that will carry cattle, five on the Liverpool route, five on the London route and three on the Manchester division. The line is also controlling the three steamers which perform the Antwerp service under the Red Star flag.

The Dominion Line, soon to give place to the White Star Line, places several cattle boats on the Boston-Liverpool route each winter.

## Among the Farmers.

I predict that the next decade farms will be inhabited by a class of people of whom we may be justly proud.—C. S. Stetson, Androscoggin County, Me.

Thousands of dollars have been lost by farmers this year on account of the lack of help and the incompetent nature of some of the labor.—C. W. J., Camden, Ont.

I think orcharding the best part of farming, and the crop should be more closely attended to.—N. Harding, New Sharon, Me. If you breed and feed for the best, you will never have to look for a buyer, for they will be looking for you and your stock.—H. A. Briggs, Eikhorn, Wis.

One of the greatest frauds in the Government seed distribution. I have found the seed practically worthless.—A. C. Stoddard, Franklin County, Mass.

I go back to the day, many years ago,

when these Berkshire hills were filled with good cattle. We had at that time only one breed of cattle, the Shorthorn. We had the dual-purpose cow; we had some of the best of that sort that could be found. We had helpers that produced in a single year over five hundred pounds of butter, besides supporting a family of five persons with milk, butter and cream.—J. S. Anderson, Berkshire County, Mass.

I saw only one man looking for work this summer.—S. K. Wallace, Ont.

This has been a good season for dairy cattle.—L. L. O., Hampden County, Mass.

## Notable Centennial Anniversaries.

The passing days bring to mind that it is just one hundred years since three local events of interest occurred in our community, and it may be well to briefly relate their details so that we shall know what stirred the feelings of the fathers at the beginning of the nineteenth century.

The great highway by which we travel today by electric street cars from Boston to Salem was opened to the public on Sept. 23, 1803. It is almost sixteen miles in length and cost one hundred and eighty-nine thousand dollars, a large sum of money one hundred years ago. Many of the wealthy men of Salem were its financial supporters, and one Moses Brown did the work of construction.

It paid a goodly revenue to the projectors, who collected the dues at the toll house in Salem, and this ancient building is still in existence as part of a dwelling house. The toll schedule read as follows:

"For every coach, phaeton, chariot, or other four-wheeled carriage for the conveyance of persons, drawn by two horses twenty-five cents."

"If drawn by more than two horses an additional sum for each horse of four cents."

"For every cart, wagon, sleigh or sled or other carriage of burden, drawn by two oxen or horses, 12½ cents. If drawn by more than two, an additional sum for every such ox or horse of three cents."

"For every curriole nine cents."

"For every sleigh, drawn by one horse, ten cents."

"For every chaise, chair or other carriage, drawn by one horse, 12½ cents."

"For every man and horse five cents."

"For all oxen, horses, neat cattle, led or driven, beside those in teams and carriages, each one cent."

"For all sheep and swine, per dozen, three cents, and in the same proportion for a greater or less number."

In former times it was called about a day's journey by the turnpike from Boston to Salem, but this, of course, included a substantial dinner at a wayside tavern, with plenty of liquid refreshment and gossip included. Today the rushing electric cars make the journey in about two hours, and on the road as we pass, may also be seen such modern methods of travel as the bicycle and automobile. But the same sky and sea and marsh are there to stay, and it is well it is so, for about everything else changes rapidly in this bustling world.

On Sept. 29, 1803, the new Roman Catholic Church of the Holy Cross of Boston was consecrated by Bishop John Carroll of Baltimore. This was the first Catholic church built in Boston, and it was located on Franklin street, the present cathedral building marking the site. Previous to this event the small number of Catholics in the vicinity had worshipped in a primitive church in School street, which they had leased from the Huguenots, and the Rev. Mr. Thayer, a convert to the faith, had ministered to the congregation, but when the lease expired, as the congregation could not then be made permanent on the project was abandoned, and the property devoted to other purposes.

It was also about this time that the Rev. Dr. Matignon, who had been Regius professor in the college at Navarre, France, and an exile from his native land, was sent by Bishop Carroll to be the pastor of the Catholics living in the then so-called Mission of Boston, which embraced the whole of New England, and in a few years he, in turn, persuaded the Rev. Mr. Cheverus, a fellow countryman, to come here and share with him his laborious work. It is but a just tribute to the memories of these men to say that their fine characters and devotion to their church did much to overcome the deep-seated New England prejudice against the Roman Catholic religion which then existed.

Protestants as well as Catholics were their friends, and no citizens of Boston were more respected. More especially was this true of Father Cheverus, who became bishop of Boston in 1810, and after his return to his native France, archbishop and cardinal of the church.

In 1799, Father Cheverus opened a subscription for the purpose of building a church in Boston, and the first subscriber was John Adams, then President of the United States. The amount of money collected was about twenty thousand dollars, which was subscribed by members of the new congregation, by other Catholics and by many Protestants. The plans for the new church were generously given by

Charles Bulfinch, the leading Boston architect of his day. The church remained standing until about the year 1860, when it was sold to Isaac Rich, a wealthy Boston merchant, and the site was used for business purposes.

On Oct. 3, 1803, Samuel Adams, the patriot, died at his residence on Winter street, Boston, full of years and honor, and the whole community, and the nation as well, mourned his loss. He had devoted the whole of his long life to the service of the people, and he lived long enough to see the nation, which he had been foremost in establishing, on the road to prosperity and greatness. He was born in Boston Sept. 27, 1722, and after a common school education entered Harvard College, where he was graduated in 1740. It was then his intention to engage in mercantile business, but he soon found that he was not destined to be a merchant, and at this time an opportunity offered itself to enter politics. He was elected a member of the General Court from Boston, and continued to serve as such until he was elected a member of the Continental Congress in 1774. Here, as at the beginning of the Revolution in Boston, he was foremost in the deliberations of the Congress, and was in continuous service until 1781.

He was president of the Massachusetts Senate in 1781; member of the convention which adopted the Constitution in 1788; lieutenant-governor of Massachusetts from 1789 to 1794, and governor from 1794 to 1797. The patriot's funeral took place on the afternoon of Oct. 6, 1803, the procession starting from his late home in Winter street at four o'clock. Minute guns were fired at Fort Independence, and by two companies of artillery; the bells of the town were tolled during the passage of the funeral procession, and the shops were all closed. The route was as follows: "From Winter street, through West street, the main street, around the Old State House, thence by Court and Tremont streets to the Granary Burying Ground."

Memorial tablets have been placed on the site of his home, which is now occupied by the store of the Shepard, Norwell Company, and upon the boulder which marks his grave in the Granary Burying Ground. A grateful people have also erected a statue of him, which stands in Adams square, but better than these memorials, his memory is enshrined for all time in the hearts of his countrymen, for they realize that without his great service they might not be enjoying their present political freedom.

CHARLES F. READ.

## Literature.

Once in a while some one writes a story which is so absurdly fantastic that the very improbability of its plot fascinates. This is the story of Wilfrid S. Jackson's delightful romance, "Nine Points of the Law." The story concerns the adventures of one Richard Wayzgoose (a rather appropriate name for the hero of the tale), who is a hard-working clerk in a London establishment. Mr. Wayzgoose is also a dreamer, and one day while rambling about in the suburbs, where one of his employers resides, he accidentally discovers a sack of ancient gold coins, gold plate, candle cups, hand-painted porcelains, tankards, beakers and punch bowls. This good fortune came so suddenly that Mr. Wayzgoose scarcely used discretion in disposing of some of the valuable booty; in fact, he aroused the suspicion of the jeweler to whom he took some of the coins, and at last he fled to France. There, to his dismay, he runs into Mr. Mavors, his immediate employer, and also Miss Mavors whom he has for a long time secretly admired.

After surviving the shock of the encounter he quickly learns that the Mavors home had been broken into some time since and the collection of coins and plate, which was the joy and pride of Mr. Mavors, was stolen. "Like a cork in a mill stream his senses spun round and round, fighting, half-submerged against the flood," says the author in giving us an impression of the condition of Mr. Wayzgoose when he realized that he was the present owner of the stolen Mavors collection. The police, he was further informed, were on track of the robbers and a clue to one of the gang was already in the possession of the sleuths.

"You shall have it back," said the poor man. "You shall have it back, but don't set the police to work."

"I mean," he said hurriedly, still scarcely knowing what he said, "the police are of so little use. Leave it all to me. Let me follow up this clue."

"But, Mr. Wayzgoose, do you think you could catch them?" said Alice Mavors doubtfully. "Besides, they might hurt you. It would be quite exciting," she allowed; "quite like a story. But, you see, the police have the clue, not you—no one means spots of blood, doesn't it? And perhaps—"

Mr. Mavors laughed. "I didn't know you were a Sherlock in disguise, Wayzgoose," said he.

And thus it is that the author evolves a complicated situation only to straighten matters out to the satisfaction of all at the end. The quiet humor is not permitted to lag in this most original story, and it would appear that Mr. Jackson is a new acquisition to the rather thin ranks of genuinely

droll story writers. [New York: John Lane. Price, \$1.50.]

The success of J. J. Bell's sketches, which are incorporated in the book "Wee Macgregor," leads to the inevitable conclusion that there are a host of readers in this country to whom the Scotch dialect has no terrors. Originally written to fill space in the Glasgow Evening Times, it is not at all surprising that the fresh crisp stories of the Macgregor family caught the fancy of the natives. That this genial humorist is apparently equally appreciated in this country where dialect of all kinds is said to be out of favor, is all the more surprising. There is an undeniable charm about the story, even if one is compelled to refer frequently to the glossary to appreciate the humor. Wee Macgregor is, without doubt, one of the brightest Scotch lads that ever appeared in fiction. And some of the other characters in the book are not far behind him when it comes to furnishing merriment for the readers of Mr. Bell's book. Here is a glimpse of the family at home when Aunt Purdie came to visit them:

"And how are you today, Macgregor?" she asked the boy as they sat round the fire.

"I'm fine," replied Macgregor, glancing at the good things on the table.

"Fine what?" said Aunt Purdie.

"Ye said say, 'Fine, then, ye,' whistled his mother, giving him a nudge.

"Fine, then, ye," said Macgregor, obediently. "I was at the Zoo?"

"Oh, indeed. And what did you see at the Zoo?"

"Beasts, thank ye," said Macgregor.

"And how'd Robert?" said Lizzie, with some haste.

"Robert is keeping well, thank ye; but he's sorry he cannot leave the shop this evening. His young man was unfortunately run over by an electric-car yesterday."

"Oh, that's ours!" said Lizzie. "I'm aye feart fur Macgregor gettin' cat'ched, an' comin' hame wantin' a leg."

Robert's young man got conclusion of the "beast," said Aunt Purdie, with great solemnity. "He was carrying a dozen of eggs an' a pun' of the best ham when the melon-ho accident occurred."

"Dae ye tell me that?" exclaimed Lizzie. "An' wis the eggs a' broke."

"With two exceptions." [New York: Harper & Bros. Price \$1.00]

John R. Spears, whose name is not unknown to readers of books and magazines, is the author of the biography of Anthony Wayne in Appleton's series of "historic lives." It is needless to say that the author does justice to the career of "Mad Anthony," as he was sometimes called.

The hero of Brandywine, Germantown, Monmouth, Stony Point and other battles in the Revolutionary war led what would today be called a strenuous life. He was a man of action, and his boldness and his bravery carried him through many a conflict successfully where a more cautious man may well have hesitated.

It will be recalled that when the British ministry ordered Sir Henry Clinton to leave Philadelphia and take the British army to New York, Washington, on hearing the news, invited his generals to a council, in order to ascertain their views on the desirability of hazarding a general action. Sixteen generals gathered before Washington, with Lee, Lafayette, Lord Stirling of New Jersey and Baron Steuben, as well as other foreigners. Lee declared against action and Lafayette and the other generals, including the foreigners, followed suit. But when the turn of Anthony Wayne came Washington said to him, "What would you do, general?" He arose to his place and replied with emphasis: "Fight, sir."

"That," says Mr. Spears, "was the greatest speech known to the records of the American councils of war. There were but two other generals in the council who agreed with Wayne, but Washington was one of the two, and 'Fight, sir,' would have ended the war on the plains of Monmouth but for the work of the traitor Lee."

And speaking of traitors, the biographer considers the treason of Benedict Arnold, by way of contrast with Wayne's bravery. "The modern writers who have told the story of Arnold's heroic deeds, with a view of palliating his crime, have shown themselves utterly incapable of comprehending the events, and wholly unable to appreciate the true standing of American patriotism, in the estimation of Mr. Spears. "The utterly unforgetable feature of his crime is found in the fact that it was while standing before the people as a popular hero, and in the position to give inspiration to his countrymen of the most remote generation, he plunged into the depths. He robbed us of a hero. It was because of the brilliancy of his previous career that in the world's list of men who have sold themselves into hell, there is no name blacker than that of Benedict Arnold."

Wayne's conduct at the battle of Stony Point was of sufficient importance to secure for him a gold medal and a vote of thanks from Congress. Wayne was commended "for his brave and prudent soldierly conduct," which indicates that Wayne's preparation for battle was more important than his spirited dash up the slope—in the eyes of his superiors.

The origin of Wayne's nickname, "Mad Anthony," is interesting. Among Wayne's Pennsylvanians was an Irishman known as "Jemmy the Rover," and also as "Commodore," who was one day sent to the guard-house for disorderly conduct. When asked by whose orders he was to be confined, the sergeant in charge said, "By the general's." "Then forward," said Jemmy, as he was put in the guard-house. Later when released, he asked, whether the general was "mad or in fun." To this the sergeant answered to the effect that a repetition of the disorderly conduct would be followed "not only by confinement, but by twenty-nine well laid on." "Then," said Jemmy, "Anthony is mad, farwell to you. Clear the coast for the Commodore and Mad Anthony's friend." The book is interesting to the end, as it needs must be with so active a subject and so experienced a biographer. [New York: D. Appleton & Co. Price, \$1.00 net.]

A year ago Nina Rhoades wrote a book called "The Little Girl Next Door," which was one of the pleasing juveniles of the season. Now this same author, who is fast winning the hearts of young readers, is represented by "Winifred's Neighbors," which seems to deserve equal praise. Winifred is a girl of nine who lives with her well-to-do uncle and aunt in New York. She has been reading a book in which the Bradford family appears, and the story of this happy family makes such an impression on Winifred that she calls on some neighbors in the vain hope of discovering this fictitious family group. These neighbors are Bradfords, and, although they smile at the efforts of the young miss to discover in real life people who exist only in books, they become her friends, and this acquaintance is of great importance to Winifred. It appears that Winifred's father has been con-

victed of robbing a bank, and is serving his sentence in prison. This fact is later disclosed to the young girl, who, sorely misses a father's and a mother's love. Her mother, too, is alive and visited her once, under the name of Mrs. Smith. One of the real Bradfords—at the house where she continues to call—is broken down in health, and it eventually turns out that Bradford is the man who robbed the bank instead of Winifred's father, and, of course, there is a happy time in store for the plucky little girl. Miss Rhoades has learned the secret of interesting her juvenile readers from the start of her story, and this interest is maintained to the very last page of the book. Winifred is one of the most charming misses that has been presented to the story-loving girls of this country in the guise of fiction. There are many admirable illustrations by Bertha G. Davidson. [Boston: Lee & Shepard. Price, 80 cents net.]

## Gems of Thought.

....The world is full of life; each life is a tune; so the world is a great orchestra; and of them all how few tunes are played through? How many ended as they were not begun?—B. F. Taylor.

....Watch, lest God's perpetually fresh revelations find your eyes closed and your soul shut; lest a spirit that might have opened to you a store of new and rich life have roused in you possibilities of growth that may henceforward never wake again, should pass by you unnoticed.—J. Edwin Ogden.

....O beautiful human life! Tears come to my eyes as I think of it. So beautiful, so inexplicably beautiful. . . . How willingly I would strew the path of the flowers! How beautiful a delight to make life joyous! The song should never be silent, the dance never still, the laugh should sound like water which runs forever.—Richard Jefferies.

....Everything in nature goes by law and not by luck. What we sow, we reap.

....A cheerful, intelligent face is the end of culture and success enough.—Emerson.

....In the perfect prayer there is never one question as to whether we can persuade God to give us anything: God gives Himself to us, and the soul receives, trembling joy, the unspeakable gift. When we can say that, there can be no argument about manner gifts. We come out of our wayward selves that we may find our true selves in the changeless God.—Frank Waters.

....To do good simply because it is the evidence of Christian purpose.

....Out of suffering have emerged the strongest souls; the most massive characters are seamed with scars.—Rev. E. H. Chapin.

...."Sad will be the day for any man when he becomes absolutely contented with the life he is living, with the thoughts he is thinking, and the deeds that he is doing, when there is not forever beating at the doors of his soul some great desire to do something larger which he knows that he was meant and made to do because he is a child of God."

....See that no day passes in which you do not make yourself a somewhat better creature; and, in order to do that, find out first what you are now. Try to get strength of heart enough to look yourself fairly in the face in mind as well as in body.—John Ruskin.

....Because charity begins at home is no reason that it should be restricted to that limited sphere; of all the virtues she is the one who needs the broadest and most constant exercise.

....It is well to have a high standard of life, even though we may not be able altogether to realize it. Whoever tries for the highest results cannot fail to reach a point far in advance of that from which he started.—Smiles.

## Brilliance.

O near lights and far lights  
And every light a home!  
And how they gladden, sadden us,  
Who late and early roam!

But sad lights and glad lights,  
By flash and gleam we speed  
Across the darkness to a light  
We love, and know and need!

—Arthur Stringer, in the Smart Set.

Already the cricket is busy  
With hints of so early days,  
And the goldenrod lights slowly  
Its thoughts for the autumn blaze.

—Celia Thaxter.

"Four things a man must learn to do,  
If he would make his record true:  
To think without confusion clearly;  
To love his fellow men sincerely;  
To act from honest motives purely;  
To trust in God and heaven securely."

We plough the very skies, as well  
As earth, the spacious sea,  
Are ours; the stars all gems excel  
The air was made to please  
The souls of men: Devouring fire  
Doth feed and quicken Man's desire.

The One of Light in its wide circuit moves,  
Corn for our food springs out of every mile.  
Our feet grow in woods and groves;  
Choice herbs and flowers aspire  
To kiss our feet; Feast, court our loves.  
How glorious is man's fate!

The laws of God, the Works He did create,  
His ancient ways, are His and My Estate.  
—Tranhere.

"So near, so very near to God,  
Nearer I cannot be;  
For in the person of His Son  
I am as near as He."

\$3.00 to North Adams in the Hoosac Mountains, Saturday, October 10.

Already the autumn foliage has commenced to appear, and the fresh atmosphere of October makes one long for another short respite from work. This is the season of the year when the mountains are more beautiful than ever, and the Hoosac Mountains in western Massachusetts are a grand sight at just this season. The weather is suitable for tramping through the mountains exploring the Deerfield valley, or taking a trolley to many interesting places nearby.

The Boston & Maine excursion to North Adams on Saturday, October 10, gives the excursionist an opportunity to take in all the beauties of an Indian summer in the Hoosac Mountains, and to enjoy the health-giving tramp or ride through this noted region.

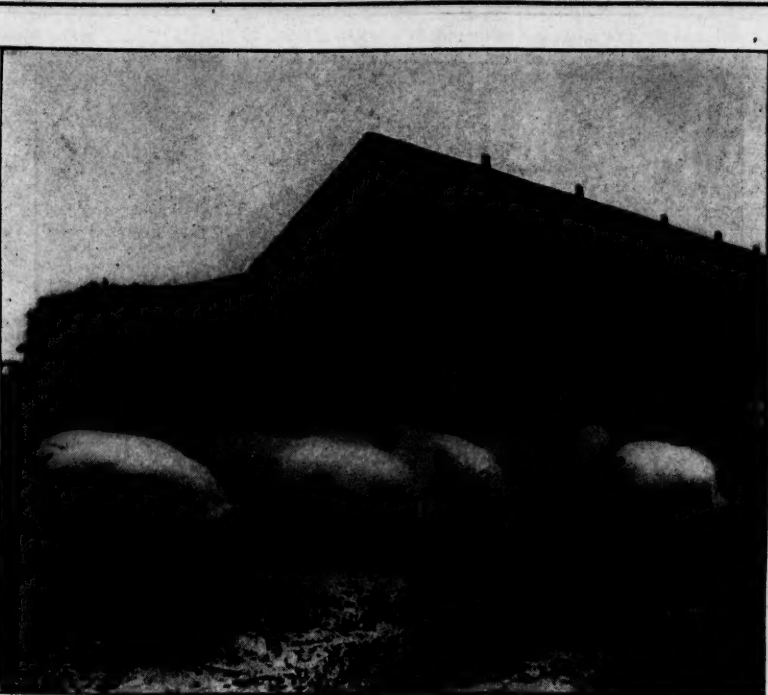
The round-trip rate from Boston is only \$2.00. Any person desiring, can upon showing their excursion ticket and payment of fifty cents at the Hoosac Tunnel Station, procure a round-trip ticket to Wilmington, Vt., on the Narrow Gauge Railroad, "the Hoosac Tunnel and Wilmington."

A first-class dinner can be procured at the "Child's Tavern," Wilmington, and the ride is through the prettiest portion of upper "Deerfield valley." Tickets are on sale at City Ticket Office, 222 Washington street, and at Union Station. Special train will leave Boston at 8.30 A. M. for Hoosac Tunnel and North Adams; returning, leave North Adams at 4.30 P. M. Train will stop at W



Gasoline is said by the Poultry Keeper to be better than kerosene for destroying lice on the henhouse, as the insect dies as soon as it is touched by the fluid, while when kerosene is used the lice are able to crawl for some distance before dying. The gasoline evaporates very quickly and leaves everything clean. When put on the heads of the fowl to destroy the large gray lice the effect was to render the birds dizzy for a few moments, but they quickly recovered.

the call for the nuts is at present large and still growing. From the middle West especially comes a great call, and many merchants are always on hand to buy up the entire crop. Last year first-class Paragon nuts sold at \$12 per hundred weight in Philadelphia and less than \$7 has never been offered them. With an abundant supply of nuts it is probable that new uses would be found for them and that the demand would increase. Dr. Gifford of Princeton, N. J., is at present working on an article showing how to prepare and use the chestnut



afforded from Oct. 14 to April 14, inclusive. It is claimed that many managers of societies and of institutions suffer for want of helpers properly fitted for service. Many benevolent people are anxious to aid with money and personal service to the needy and the suffering, but they lack the information that would assist them in their labors of love, and many young people, full of energy and enthusiasm for charitable endeavor, do not know exactly how to begin the duties they would like to perform. The new course in philanthropic training will be of great assistance to those classes who are seeking opportunities to do good and develop their powers as useful members of the community. The social committee having in charge this winter course in philanthropy includes leading officials of all the charitable

...200,902 pounds at the same date last year. Receipts to date are 234,413,797 pounds, against 200,945,791 pounds for the same period last year. Wool is very firm. London advices indicate an advancing tendency, and at the auction sales prices have scored a further advance over the opening improvement. There is still active inquiry for medium and low wools, and auction dealers have bought heavily this week in London, Michigan and other sections at extreme

It is a useful volume, both for the owners of the  
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 illustrated. — *Our Fellow Crafters*, Chicago.  
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# MASSACHUSETTS PLOUGHMAN

TELEPHONE NO. 3707 MAIN.

In times of peace entertain the visiting warriors!

Wise persons will now think a long time before going to law with an employee of the Boston Elevated.

The foot-ball cartoonist still clings to the tradition of the flowing mane, and thus encourages the notion that he rarely, if ever, sees the game on a real gridiron.

In organizing a Church trust we cannot but wonder whether the divines of Omaha find their authority in the Biblical admonition to put one's trust in the Lord.

There is hope for the thirsty. Both sides declare that there is to be no "milk famine"; but even so it would be difficult to imagine an autumn without this moment of terrible uncertainty.

Naturally one is disappointed to read the title "Models from Paris," in his morning paper, and then discover that what follows is a discussion of the feminine garments recently imported by a local department store. There are models and models.

It begins to look as if Boston students of music would eventually be able to attend the Symphony concerts; so far, at least, the new Symphony Hall has not been over hospitable to those who have to economize in order to study the art it stands for.

Now that the privilege of smoking in quarters has been accorded by the Navy Department to Annapolis midshipmen of the first class, one can almost hear a rustle of skirts preparatory to an attack upon the terrible evil of smoking in the United States Navy.

We still feel that, while the presence of Mr. "Gentleman Jim" at a local theatre is not the most important news in the paper, it is somewhat more important than the variety of humor that the sophomore of our smaller colleges yearly perpetrates upon the incoming freshmen.

There are two sides to every question. If the Chief Executive actually makes uniform divorce laws one of the suggestions of his forthcoming message, we shall be sadly disappointed if nobody rises to point out that the present laws constitute one of the marked examples of individuality among the States of the Union.

The statement that graduate students are excluded from the Yard in Cambridge is not as serious as it appears when seen for the first time in a local head line. They are still allowed to visit and even to sit on the grass; the fact that the Yard dormitories are hereafter to be occupied exclusively by undergraduates of the College is simply another indication of the development of Harvard as a true university.

It is apparently not over wise to believe one's "controlling spirit" in the matter of taking out a life insurance; in fact, the case now before the courts leads one to imagine that every controlling spirit, like every man, may be considered as having his price. And this in turn goes to show that the next step in our onward progress is only a little in advance of our present condition.

Stage-struck young women will do well to ponder the recent tragedy in real life wherein a young and successful actress has committed suicide as a result of overwork during the final rehearsals for the approaching season. This is quite a different picture of the stage than the usual composition of wine sippers, adoring critics and dressing rooms that an admiring young world turns nightly into overflowing flower gardens.

The women of China have organized to combat the long-established fashion of the little foot. Were it not for the general repudiation of the high heel among so many of our own representatives of the gentler sex, we should say that here is an opportunity for the women of Boston to extend their support and encouragement. Clubs may come and clubs may go, but the edicts of fashion go on forever.

January and May are again seeking divorce, this time in New Haven, or, perhaps better, November and June, for the gentleman was only seventy-two and wealthy, while the lady, whom he now accuses of having done all the courting, was thirty-eight. The incident is unlikely to arouse much sympathy, but it again demonstrates the thoughtlessness of poor humanity, even in New England.

Thanks to the daily press we are all permitted the exciting pleasure of knowing exactly what the sophomores of College Hill have wisely decreed may or may not be done by the incoming freshmen. But just why, we may ask, should the fair co-eds indignantly tear down a prohibition against carrying canes or smoking on the campus hardly appears at first sight?—unless, indeed, canes are coming into fashion, and the question of smoking is regarded as one of those things that no mere man has any right to prohibit.

So far, at least, Boston has not had the pride of tomorrow inherent in the possession of a Suicide Club; perhaps, indeed, no one community can support a Thinking Club, teaching that "happiness depends upon vocation, avocation, appreciation and inspiration" and a Suicide Club at the same time. Boise, Ida., is the latest city to develop an institution for organized self-destruction, and most of us will unhesitatingly wish good luck to the police in their present efforts to discover the names of the members.

It is difficult to see why the farmer should be expected to sell milk at three cents or less per quart, when the milkman receives eight cents per quart for the same milk delivered at the consumer's house in the city market. The farmer provides the farm and buildings, the herd of cows, the hay and grain, the labor, and takes all the risk of the industry, while the city milkman needs only a horse and a milk wagon and plenty of assurance to inform the milk producer that he must work like a slave for mere subsistence.

The changing of the name of the agricultural college at Orono, Me., to the Maine University does not seem to have been a success in building up the class in the agricultural course there, as the Maine farmers say but three students are booked for the course this year. As long as a college is ashamed of the name of Agricultural, it ought not to expect to find favor with the farmers and farmers' sons who are inter-

ested in their business and proud of it to an extent that makes them anxious to learn how to manage it successfully. And the class of farmers who do not feel this interest and pride are not likely to have much use for such a college or any college. It is a little singular that in a manufacturing State like Rhode Island an agricultural college should be well patronized by the young men and women, too, while in a State almost exclusively devoted to agriculture they can get only a class of three scholars in that course of studies. Something is radically wrong, and we mistrust it when the name was changed. We are proud of being both a Yankee and a farmer, although we have been called by those names by people who thought them epithets of disgrace.

The farmers who received from the United States seventy per cent of the appraised value of the cattle that were killed because of the foot and mouth disease, and the other thirty per cent from the appropriation of \$40,000 by the State of Massachusetts, are generally very well satisfied, but a few sold their cattle outright to Dr. Salmon, chief of the United States Bureau of Animal Industry, because the expert could not appraise the animals as fast as they could be slaughtered. Now it has been decided that they and 126 other farmers who lost cattle by this disease have no claim on the State, or rather that they cannot legally be paid from the appropriation, of which there is only \$1758.02 remaining. There have been also four herds amounting to thirty-five head that have been killed since April 8, which did not come within the period to which the appropriation was limited. It is probable that all these will unite in pressing for another appropriation to satisfy all these parties, and perhaps some who claim to have lost hay and other property in the barns by the methods used in disinfecting time. We hope that all will receive what they are fairly entitled to claim, and if we have exterminated the disease, the cost of doing so will be money well expended.

The old statement that the good quality of the animal depends half on the breed and half on the feed is by no means limited to milk cows. The best bred Shorthorn or Hereford steer will fatten but slowly on bog hay, and a scrub animal will not make the best of beef even though it has all it will eat from the corn crib. Lou Dillon would not trot a mile in two minutes if allowed to stuff himself full of hay the morning before the race, and the best of feed and training will not enable a scrub colt to go a mile in three minutes. Yet the country is full of men who have learned but one-half of their business. If they have bred or bought a good animal they do not know how to feed and care for it so as to obtain the best results, or they are wasting their food and care on animals that are not built right to do the work they are trying to do. It is this that takes the profits off the farming of those who send cattle to be sold at two cents a pound or less when prime beef sells at five and a half or six cents, and two-year-old stock for less than they were worth when calves. Even in pigs and poultry, the one who has a good breed and feeds it well can make a success, and those who fail in either particular are likely to lose their time and labor.

## Indiscriminate Giving.

Now that the summer charitable excursions are over, people begin to turn their attention to the perhaps more pressing need of charity in the coming cold weather. There is, no doubt, too much indiscriminate giving of alms by those who, too good-naturedly, or to get rid of importunity, bestow small coin on beggars, who oftentimes are very lazy scoundrels wanting money only to buy liquor. They look needy enough, no doubt, but that is due to their disinclination to work and their desire to be kept in a semi-intoxicated condition all the time. The little that they eat in the way of solid food is obtained at the free-lunch tables spread in too many low saloons, where a large "schmeer" of beer can be obtained for five cents. That is eating and drinking to many who have no wish for work, and who would not do it if it were given them. It is hard to turn a man from your door who asks for a meal, after you have had a comfortable breakfast yourself, but if you comply with his request you are apt to be pestered by his disreputable acquaintances, to whom he has given the information that your house is an "easy joint." Besides, you are not sure that the recipient of your bounty is not a thief, who is taking observations for future operations of an entirely dishonest character.

The poor we have always with us, to be sure, but the worthy kind seldom solicit charity openly. They prefer to suffer hunger and cold rather than expose their poverty upon the public thoroughfares, and these people are always deserving of assistance when their condition is discovered by the philanthropic associations of which we have so many nowadays connected in organized charities. If men or women whom you do not know come to you for help, you should refer them to the officers of the charitable societies with whom you are acquainted, and the really deserving will be speedily put in the way of getting alms. The sick, the incompetent and the deformed must be looked after in their own homes, for all cannot obtain admission into public institutions, but it should be in an intelligent way by trained workers who can detect hypocrisy and fraud when they see it. To afford help without investigation into the claims made by petitioners, is only to encourage indolence, unthrift and drunkenness, and we are not sure that the easy-going citizen who throws a nickel to a tramp is not responsible in a great measure for the lawlessness and demoralization in the community.

## Rich and Poor.

These are supposed to be days of vast fortunes, and yet many a man who is accounted a millionaire, if he were compelled to settle all his obligations at once, might find himself comparatively poor. Of course a man of reputed wealth has plenty of credit, and can always get what he wants on tick, as the saying goes, even though his creditors have to wait a long time for their money. Traders are afraid to dun their so-called rich creditors, for fear of losing patronage, and so a man can live on his reputation as a person of large means for a considerable period, though a crash may come at any moment that reduces him to the ranks of those who have to pay cash for everything.

In a New York club recently the question was asked, "What constitutes a rich man?" and, according to the New York Times, as many different answers were given as there were people present, some thinking that a hundred thousand dollars was a comfortable competence, and others expressing the opinion that a man was not really rich unless he was worth a million. Of course there are many who are set down for much more than this, who are not free

from financial annoyances, and who are in something like the condition of farmers who are land poor. They hold a great deal of property that brings them little or no income, and they have to pay the expenses on it just the same as if it were remunerative, or lose it altogether. Some of the poorest men in New York, we are told by the above-named paper, are those who have to pay interest and taxes on property which does not earn carrying charges, and the future of which is so indeterminate that they cannot finance its improvement. The same is true here. There are vast tracts of land in the vicinity of this city which the owners have been compelled to fill in which do not yield a cent of income and cannot be sold except at a great, if not total, sacrifice. Yet the taxes on them have to be paid regularly, or if not interest is added to the already heavy burden. Perhaps this property may be valuable to descendants of the present proprietors, though even that is doubtful.

A man in business may be considered wealthy, yet some side may turn in his affairs that will show that his wealth was largely on paper and had no real existence. Then values change and shrink, and a man may hold a piece of property for years and find that, owing to some shifting of original conditions, it is no longer desirable and is not marketable, though it has eaten itself up twice over in expenses. So, though he is set down as prosperous, he may be poorer, as far as actual income is concerned, than the skilled mechanic who brings home his weekly wages and puts whatever surplus he may have after paying his household bills in the savings bank.

It is indeed difficult to say who is the really rich man, though, of course, we have some estimated multi-millionaires who buy titled husbands for their daughters. Yet the ancestors of these same lordlings were once accounted wealthy, though their descendants have to come over here to get money to bolster up their encumbered estates. Some men who are called rich are afraid they will die in the poorhouse, owing to the extravagance of their families, while others, who live low, live modestly and make no pretence, are really affluent, like a man who died in this city not long ago. But, perhaps, the best definition of what constitutes a rich man was given by the poet, when he indicated that content was rich and rich enough, while riches endless were as poor as winter to him that ever feared he should be poor.

## Forestry in Massachusetts.

Massachusetts has but a small area of what is known as forest growth. Her extensive woodlands are composed mainly of second growth and of inferior varieties. The problem before her land owners, mainly farmers, is the economical improvement and development of the woodlot as it now exists. Woodlands can be made a valuable part of every farm. Sentimentally, a growth of trees adds to the attractions of the farm. The possible purchaser of a given farm sees value in every tree and declines the treeless area. Nature will develop some growth upon the waste land or upon the cut-over woodlot, but nature is slow in her movements and may be improved upon by the art of man.

Our grasses, fruits, cereals and live stock all show the improvements which science and industry have made upon the original specimens. The same may be said of neglected woodlands; they are susceptible of great improvement at small cost. They need intelligent care and attention. They need the thinning, the pruning, the transplanting and the seeding of intelligent men working under the rules and experience of modern forestry experts.

The Massachusetts Forestry Association has recently issued a pamphlet, setting out a plan of co-operation with land owners to make the woodlands of far greater value and income than they are at present. They want to prove to the farmer that his woodlot is worth improving, that important crops may be produced at insignificant cost. This movement should be encouraged, as it means profit to the farmer and added beauty to the town. It is in the line of progress. It has been a neglected industry in which the hap-hazard methods have prevailed.

The following extract from the pamphlet above referred to shows a practical view of this important subject: Forest management is not a luxury for the wealthy land owner. It is a necessity of the farmer of limited means who owns waste or wooded lands. Forestry aims to so cut trees that valuable successive crops can be raised in the shortest time without injury to the forest. The woodlot may be made to pay as well as the orchard or the hayfield. By co-operation with the National Bureau of Forestry, the Massachusetts Forestry Association has now in its employ a forest engineer whose services are offered to owners of woodlands in Massachusetts for the preparation of working plans for woodland management.

RT. REV. ALEXANDER H. VINTON,  
Episcopal Bishop of Western Massachusetts.  
From a photograph copyrighted 1903 by J. E. Purdy.

and the supervision of the execution of such plans, if accepted. The contract used in such cases is appended. It is a simple agreement. It binds the owner to nothing except that, if he accepts the plan, the Massachusetts Forestry Association may supervise the work and may publish the plan and the results. This will be done without expense to the owner, except for the subsistence of such employees of the association as may be engaged in supervision while they are actually on the work. Further information may be obtained of the secretary of the association, Edwin A. Start, 1118 Tremont building, Boston.

## Money in Pig Raising.

Many of the market gardeners in the vicinity of Boston make quite a specialty of raising pigs. By using city swill and the refuse matter of the vegetables grown, they are able to grow the pigs at low cost. One of the most experienced of these pig raisers is E. W. Harrington, whose market-garden business was described in a recent number of this paper.

Mr. Harrington keeps about two hundred swine, all Yorkshire and mixed. He has a contract for the entire swill produce of Watertown, obtaining the material at a cost of \$600 a year. Swill-fed pork is considered good in flavor, but is not so firm as that of corn-fed hogs. Cost of producing pork and young pigs this way is, of course, less than where a great deal of grain and other food has to be bought, but Mr. Harrington thinks there is a good chance for country farmers in pig raising.

"What is swill?" he asks. "Mostly refuse of vegetables is it not? The back country farmers can raise such stuff cheaper than I can. What would be the cost of keeping a breeding sow a year on a back-country farm? Most any farmer would keep one for \$15, I think. If there is an average of fifteen young pigs a year, which are now selling for \$3 each, that would be \$45, which would show about as good profit as an average cow. If I can sell to farmers in New Hampshire and elsewhere to be grown and fattened, they could certainly raise them at a good profit themselves.

"The yearly average might not be fifteen young pigs where a large number are kept. In fact I do not average so well as that, but in any case the profit would be satisfactory. Few cows which the farmers usually keep would net anything like it. The business ought to pay where there is a good market for pigs. Conditions in the country are much more favorable in some ways than they are here. There is more room, pigs can be kept in a pasture a good part of the year at low cost and will do a great deal better than when crowded into pens. The trouble is that where there is plenty of room, too many are crowded into a dirty pen. They should have plenty of room and pasture like cattle. Pigs are naturally cleaner than cows where there is plenty of room and where they are not compelled to get dirty. In large enclosures pigs keep themselves very clean. Farmers may pasture pigs in summer and raise corn, clover, peas, oats and vegetables. Oats are one of the best grains. Fries thrive on such vegetables as tomatoes. It would pay to sell early tomatoes and feed the late grown to the pigs if no better market could be found. There is no need to keep the breeding stock fat. They could be wintered at very little expense and would need very little grain. When beginning the business my advice would be to go to a large, well-managed piggery and pick out the top of the litters. See the sire and dam. The young pigs can be judged better when the old ones can be seen. Pick out the best, or ask the breeder to do it, if he is reliable. Pay the price of the best, and you will get it, and will not lose anything. To illustrate, look at that young sow; wide shoulders, big hams, short head, fine ears, long body. Better pay \$10 for such a one as a breeder than to buy that other chunky square sow. Many would pick out the second one, but her body is not so long and will not put on weight so fast as the first type. Pay anything reasonable for the best breeders, but there is no need to pay fancy prices. In picking them out you cannot tell wholly by the young ones or the mother, but should see them together. I have known beginners to fall because of beginning at the wrong time of the year, so that the first litter of pigs came before winter. That is the hardest time of the year to keep pigs. A start should be so managed that the first litter will come in January, then they can be wintered and have most of their growth in the time of the year the feeding can be done at least expense. Pigs kept for pork should be killed at 150-pound weight; every pound made after that costs more than what is made before. There should be youngsters to take the place of those killed off.

"Farmers often keep pigs too long. I know an old farmer who kept a pig for years. He would say, 'I have got used to this pig and the pig is used to me; I have got to keep a pig anyway, and I might as

well keep this one.' I am not anxious for competition, but still I should be glad to help the back farmers to see how easily they might make money with pigs as compared to cows, and how they might raise most of the food on the farm. Young pigs pay better than pork, but pork can be raised profitably on corn, and forage crops can be grown cheaper. It is hard to get good pork in New England, and those who have tried to raise pork grown under good conditions find customers glad to get it, and it sells easily. Last year I peddled out the pork from about one hundred hogs in connection with my vegetable route.

"Hogs will eat almost anything and breeding stock can be wintered without grain. But in this case they have a variety of vegetables. One reason why hogs are not kept on farms is that the farmers do not want to build proper houses. A hog house that is good for anything costs a good deal of money. It should be substantial with plenty of room inside, pens divided off on each side and a passage through the middle. The sides of my house are made so that the boards can be removed near the floor in the summer, making the pens cool and airy, but easily made tight and warm for the winter."

## Cold Storage for Summer Fruit.

In the Eastern States many pears go into cold storage every year now, the amount in New York having been estimated at from sixty thousand to one hundred thousand bushels of summer pears, thirty thousand to sixty thousand bushels of fall and winter pears, besides many carloads of California pears each year. Since 1885, the amount stored in Boston has varied from five thousand to fifteen thousand bushels of early pears, mostly Bartlett, and from seven thousand to twenty thousand bushels of such late varieties as Anjou, Bosc, Duchesse, Sheldon and Seckel. There has been as high as ten thousand bushels stored in one season, and in Philadelphia from thirty thousand to 35,000 bushels. The number of storage houses in smaller places and some upon the farms where fruit is grown make it difficult to obtain any statistics of the total amount so stored in the entire country, but probably not less than three hundred thousand bushels are put in storage each year for longer or shorter periods, some being kept for months or almost until the new crop comes in.

The standard temperature for storing pears used to be considered 36° to 40° F., but the experiments made by the Department of Agriculture indicate that for long keeping a lower temperature is better and many have been kept at 32° to 36°, and now some storage houses have carried them at the same temperature as they have adopted for apples, or 30° to 32° F., and the fruit has kept fit for market longer after removal from storage than when kept at a warmer temperature.

Wrapping the fruit has been found to prolong its good quality, especially when it is to be kept late in the season. Not much difference has been found in the result whether tissue, parchment, unprinted newspaper or waxed paper has been used, but the best result seems to have been obtained by the unprinted newspaper next the fruit and a paraffine or waxed paper outside of that. When retained late in the spring this has kept the fruit firmer and brighter than the single wrapper, but even that prevents the spread of fungous spores from one fruit to another and lessens the amount of decay. It also prevents mould from gathering on the stem and calyx and reduces the danger of discoloration by bruising.

Many believe that the aroma and delicate flavor of the fruit is partly lost by long storage, but if the house is properly managed the late pears have been found of better flavor and quality from cold storage than when kept in any other way, even as late fall and winter apples ripen in cold storage better than in a cellar or ordinary warehouse. But if other products are kept in the same storage room, such as oranges, lemons, cabbage, celery and onions, the pears may absorb an odor and flavor from them, and if the room is not properly ventilated this may be very marked.

There is more foundation for the belief that the fruit will deteriorate quickly after taken from storage, but this depends much upon the variety of fruit and its condition when put in. If it is of a kind that ripens rapidly, as the Bartlett pear, when put in storage, or if overripe or nearly fit for table use when put in, it will not retain its firmness long after it is brought to a warmer air.

Cold storage has not been as much tested for peaches, as the Southern States begin to supply us with them in May, and keep up the succession until the last are offered from Michigan and from New England in October. For transporting them considerable distances and for holding the supply of an overstocked market for two or three weeks, until the demand is better, it has proved a success, and the demand for the peach does not yet extend much be-

yond the period when they are to be found. It is more easily affected by mismanagement in the picking and packing and by improper temperature or a lack of ventilation in the storage room than is the pear or apple, and it ripens and loses flavor more quickly after it is taken out. The best results have been obtained with the peach in storing it in refrigerators for shipping to distant markets, and shipments have been sent from this country to Europe and arrived in good condition.

Two fishermen from Gloucester, who boarded a direct the other day, narrowly escaped death, because they became so interested in a book found in the cabin that they became equally oblivious of the fact that the direct was sinking. What was the name of this book, we wonder? And why has not the enterprising publisher photographed these enchanted seamen at the psychological moment of their absorbing interest?

## Interested in Pumps?

We have a pump for every purpose and suited to any condition. For the best assortment in New England of Tanks, Towers, Gasoline Engines, Windmills, or other water supply goods write

Smith & Thayer Co.  
230 Congress St., BOSTON.  
Cat. (P) tells all about our goods, free.

## No Painting Required

on Arrow Brand Asphalt Ready Roofing. Can be easily laid, as the work only consists of nailing and cementing.

ing the joints. Samples, prices and book of instructions for laying, sent free, postpaid.

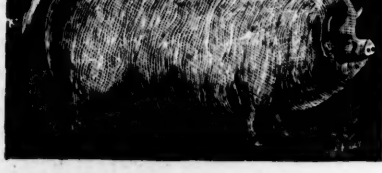
Asphalt Ready Roofing Co., 60 Pine St., N. Y.

## Canada Unleached Hardwood Ashes

The best, cheapest and most lasting fertilizer in the world. Now is the time to plow up your old meadows and re-seed them using wood ashes as a fertilizer, which will ensure you a good crop of hay for years.

Joyn's Ashes mean quality. You get them as they are collected from house to house. Write for prices delivered at your depot and address

JOHN JOYNT,  
Lacknow, Ontario, Canada.  
Reference—Dominion Bank, Wingham, Ont.



## Medium Yorkshire Pigs

For Store and Breeding Purposes  
For sale by  
W. W. RAWSON,  
ARLINGTON, MASS.  
12 Faneuil Hall Sq., Boston and Newton, N. H.

AN ABUNDANT WATER can be had and plenty of money made by using our Well Machinery! LOOMIS MACHINE CO., TIFFIN, OHIO.



## HARD FACTS ABOUT CREAM SEPARATORS

The **HARD FACTS** which concern the intending purchaser of a cream separator—whether for factory or farm use—are briefly these:

That a **DE LAVAL** Cream Separator is as much superior to imitating machines as such other separators are to gravity setting systems.

That protecting patents make and keep them so—together with far greater experience and superior facilities in every way for cream separator manufacture.

That every big and experienced user of cream separators knows this and uses De Laval machines exclusively—both in factory and farm sizes.

That it is as foolish to-day to buy other than a De Laval separator as it would be to buy an old-fashioned reaper if an up-to-date self-binding harvester could be had for the same money.

### THE DE LAVAL SEPARATOR CO.

NEW ENGLAND AGENTS:  
**STODDARD MFG. CO.**  
RUTLAND, VT.

GENERAL OFFICES:  
**74 CORTLANDT ST.,**  
NEW YORK.

## The Markets.

### BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN  
AND BRIGHTON.

For the week ending Oct. 7, 1903.

	Shotes	Hogs	Veals
Cattle	2991	12,002	45,204
Swine	1814	8,864	20,805
Sheep	924	85	18,001
Horses	686		19,002

### Prices on Northern Cattle.

BEER—Per hundred pounds on total weight of hide, tallow and meat, extra, \$6.00; good, \$5.50; second quality, \$5.00; third quality, \$4.50; fourth quality, \$4.00; fifth quality, \$3.50; sixth quality, \$3.00; seventh quality, \$2.50; eighth quality, \$2.00; ninth quality, \$1.50; tenth quality, \$1.00; eleventh quality, \$0.50; twelfth quality, \$0.25; thirteenth quality, \$0.10; fourteenth quality, \$0.05; fifteenth quality, \$0.02; sixteenth quality, \$0.01; seventeenth quality, \$0.005; eighteenth quality, \$0.002; nineteenth quality, \$0.001; twentieth quality, \$0.0005; twenty-first quality, \$0.0002; twenty-second quality, \$0.0001; twenty-third quality, \$0.00005; twenty-fourth quality, \$0.00002; twenty-fifth quality, \$0.00001; twenty-sixth quality, \$0.000005; twenty-seventh quality, \$0.000002; twenty-eighth quality, \$0.000001; twenty-ninth quality, \$0.0000005; thirtieth quality, \$0.0000002; thirty-first quality, \$0.0000001; thirty-second quality, \$0.00000005; thirty-third quality, \$0.00000002; 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one hundred and twentieth quality, \$0.0000000000



## Our Homes.

## The Workbox.

## CROCHETED YOKES.

This would be suitable for a chemise or corset cover trimming.

Two spoons No. 70 linen thread and a fine steel crocheting hook are required. Thirty-six wheels form the yoke. Seven for front, 7 for back, 6 over each shoulder, 4 under the arm, and 1 under joining of fourth and fifth (under the arm) to form point of sleeve.

Begin one wheel with 9 chain.

1st row—Chain 3, 17 treble in ring, fasten with single in top of 3 chain.

2d row—Chain 4 (\*), 1 treble in next treble, chain 1, repeat from (\*) 16 times, fasten in third of 4 chain.

3d row—Chain 3, 2 treble under 1 chain, (\*) chain 1, 3 treble under next 1 chain, repeat from (\*) 16 times, chain 1, and fasten in top of 3 chain.

4th row—(\*) chain 9, 1 single in 1 chain, between group of 3 treble, repeat from (\*) 17 times, break thread and fasten. In the last row of each wheel after the first (\*) chain 4, catch with a single in centre of 9 chain of preceding wheel, chain 4, fasten under 1 chain in wheel you are working, repeat from last (\*) 3 times, then finish the wheel. Join the wheels together as worked in this way, to shape the yoke.

## EDGE AROUND TOP AND SLEEVES.

1st row—One single in last loop of 9 chain next to where last wheel of front is joined to first shoulder, chain 9, 3 double treble in next loop (where joined to shoulder), keeping last stitch of each on needle, 3 double treble in next loop, keeping last stitch of each on needle, then draw thread through all at once, draw thread through stitch on hook to fasten, chain 9, fasten with 1 single in centre of next loop and continue all around the yoke, making the group of double treble as described between the wheels.

2d row—Three treble in each loop of 9 chain; repeat all around.

3d row—Two treble separated by 3 chain in centre treble of 3 treble; repeat all around.

4th row—Three treble in each 3 chain; repeat all around.

5th row—Chain 7, fasten with 1 single in centre treble of 3 treble; repeat all around.

6th row—Six treble in first loop of 7 chain, fasten with 1 single in next loop, 6 treble in next loop; repeat all around.

## LOWER PART OF YOKE.

1st row—Same as first row of top.

2d row—Same as second row of top, with exception of the point of sleeve. Make 3 treble in first 3 loops after group of double treble, and 6 treble in each of next 8 loops; then 3 treble in next 3 loops, and continue.

3d and 4th rows—Same as third and fourth rows of top.

5th row—Chain 3, fasten in centre of 3 treble; repeat.

6th row—Three treble in each chain 3; repeat.

The edge of sleeves is finished same as neck, and narrow ribbon run in the spaces formed by chain 7.

EVA M. NILES.

## Helps for Young Mothers.

Don't be afraid to use common sense in the care of your baby.

Don't forget that regularity in mealtime is just as necessary for your little one as for yourself.

Don't stuff the baby until nature rebels by an emesis.

Don't expect the baby to be perfectly well unless you feed it on nature's food—mother's milk.

Don't forget that it wants cool water to drink occasionally.

Don't keep the baby in the house one minute that it is possible to have it out of doors. A baby kept out in the air and sunshine will not be cross and irritable.

At night, be sure the room is well ventilated. Its susceptibility to sickness is in inverse ratio to the amount of good, pure air you provide for its lungs.

Don't put too many clothes on the baby, and, above all, don't inflict it with long clothes. Least of all should this be done during its first few months of life, when it is weaker than at any other time.

Don't fasten its clothes like a vise, and then think it is going to be comfortable. A child can't be happy unless it can move every muscle of its body freely.

Don't bundle up its head to suffocation. Don't cover up its head except in a blast of wind.

Don't be cross and irritable about the baby, and then be surprised that it reflects your mood.

Don't let people outside the family kiss the baby. Never so trample on your child's rights as to make it submit to an unwelcome caress from any one.

A child has a natural dislike for "showing off," and if you make it acquire a taste for such a proceeding you will have to spank it later being forward and impudent.

Be calm and self-contained always in the presence of your little one, from its days of earliest babyhood.

## Latest Rules for the Custom House Officials.

The following notice has been received from Secretary Shaw at the local custom house relative to the extension of courtesies to persons arriving from foreign countries:

To foreign ambassadors, ministers, charges d'affaires, secretaries, naval, military and other attaches of embassies and legations and high commissioners.

To similar representatives of this Government abroad returning from their missions.

All the above officers are entitled by international usage to the free entry of the baggage and effects of themselves, their families and suites, without examination.

To such high officials of this and foreign governments as shall be the subjects of special instructions from this department.

In the case of invalids and their companions, and of persons arriving in charge of their dead, or summoned home in haste by news of affliction or disaster, or because of other imperative emergency, instructions will be issued to facilitate the landing and examination of their baggage, but such instructions will be construed as only relieving such persons from waiting their turn in line. Their baggage will be carefully examined and duties in full collected as if no favor had been shown. The word "courtesy" has grown to have a meaning never intended, and its use must be avoided in the issuance of personal consideration cards.

The baggage of no person shall be expedited, and no special favors extended except in writing signed either by the collector and countersigned by the surveyor, where there is one, or by the Secretary or Assistant Secretary of the Treasury, except in instances coming clearly within the provisions of the paragraphs herein numbered 1, 2, 3 and 4, and then only by the joint action of the deputy collector and deputy surveyor in charge of the pier, which action, together with the reasons therefor, shall

be reported in writing by such officers, respectively, to the collector and surveyor within twenty-four hours thereafter. Any violation of this rule will be ground for instant dismissal.

On and after this date all ladies traveling alone shall have precedence in the examination of baggage, and the first inspectors in line shall be assigned to them. No particular set of inspectors shall be assigned to the examination of ladies' baggage, but the first in line, irrespective of personality, shall be assigned to this duty.

No requests for special courtesies will hereafter be granted except under the above conditions. Protection to the public revenue renders it necessary to discontinue the issuance of passes on revenue vessels, except for cause, and no one is authorized to grant such permits except the Secretary of the Treasury, assistant secretary or the collector and surveyor acting jointly. Whenever the officers in charge of any port shall grant such permit, their action, together with the reason therefor, shall be reported to the Secretary of the Treasury, accompanied by the application. Should it become apparent that the facts set forth in the application as grounds for the request are untrue, officers in charge will be justified in scrutinizing with great care the personal baggage and effects of the incoming passenger and in noting any suspicious conduct on the part of the interested persons.

## Bluing with Indigo.

With a little care and a bag of indigo white clothes can easily be made to assume the pearly tint which was their ordinary character in the households of our grandmothers. Indigo merely tints the clothes, instead of dyeing them, as the modern blue bag does, and leaves no mysterious spots of iron rust caused by the use of Prussian blue in manufactured bluing. Neither does indigo streak the clothes when properly used. The indigo in a thin bag, lay it in a small bowl or basin and pour boiling water over it. When it is thoroughly soaked squeeze it, and pour the liquid thus obtained into a tub of clear water. Do not change a large number of pieces into the bluing water at once, but blue and wring each piece separately, and hang it up immediately to dry. It is not necessary to blue clothes every time they are washed. Every other time is sufficient. The indigo may be obtained from a druggist.

## Rules for Long Life.

Eight hours sleep.

Keep your bedroom windows open all night.

Have a mat at your bedroom door.

Do not have your bedstead against the wall.

Use no cold bath in the morning, but water at the temperature of the body.

Exercise before breakfast.

Eat little meat, and see that it is well cooked.

(For adults.) Drink no milk.

Eat plenty of fat, to feed the cells which destroy disease germs.

Avoid intoxicants, which destroy those cells.

Exercise daily in the open air.

Live in the country if you can.

Watch the three Ds—drinking, water, damp and drains.

Have change of occupation.

Take frequent and short holidays.

Keep your temper.—James Sawyer, M. D.

## Fortunes on Finger Ends.

The costliest thimble in the world is undoubtedly one possessed by the Queen of Siam. It was presented to her by her husband, the king, who had it made at a cost of rather more than \$15,000. This thimble is quite an exquisite work of art. It is made of pure gold, in the fashion or shape of a half-opened lotus flower, the floral emblem of the royal house of Siam.

It is thickly studded with the most beautiful diamonds and other precious stones, which are so arranged as to form the name of the queen, together with the date of her marriage. She regards this thimble as one of her most precious possessions.

Not long since a Paris jeweler made a most elaborate thimble to the order of a certain well-known American millionaire. It was somewhat larger than the ordinary size of thimbles, and the agreed price was \$2000. The gold setting was scarcely visible, so completely was it set with diamonds, rubies and pearls in artistic designs, the rubies showing the initials of the intended recipient.

This thimble was made as a birthday present to the millionaire's daughter, who can now boast the possession of the second most valuable thimble in the world. Her father was so much pleased with the fine workmanship it showed that he ordered another, but much less expensive one, to be made for presentation to the school companion and bosom friend of his fortunate child.

Five or six years ago a jeweler in the West End of London was paid a sum of nearly \$3000 for a thimble which the pampered wife of a South American Cressus insisted on having made for her. This was one mass of precious gems, diamonds and rubies, which as thimble ornaments seem to most monopolize feminine taste.

Don't forget that it wants cool water to drink occasionally.

Don't keep the baby in the house one minute that it is possible to have it out of doors. A baby kept out in the air and sunshine will not be cross and irritable.

At night, be sure the room is well ventilated. Its susceptibility to sickness is in inverse ratio to the amount of good, pure air you provide for its lungs.

Don't put too many clothes on the baby, and, above all, don't inflict it with long clothes. Least of all should this be done during its first few months of life, when it is weaker than at any other time.

Don't fasten its clothes like a vise, and then think it is going to be comfortable. A child can't be happy unless it can move every muscle of its body freely.

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Other kitchen cloths should be of strong cotton stockinet. For this purpose remnants of an underwear factory may usually be purchased at a few cents a pound. A supply of these should be kept on hand and renewed when too much worn. Cast-off shirts become too thin by use to make durable scrubbing cloths. People who live in the neighborhood of a manufacturer of coarse underwear can buy enough remnants for twenty-five cents to last for a year. These sold by the pound vary in size from small bits to good-sized pieces, which may be utilized for various cloths in the kitchen, from pieces to cover the bath brook board to large kitchen files. This stockinet can be soiled repeatedly, but when it becomes too stiff for use it should be burnt up instead of being left around to gather germs. Cotton stockinet endures better than wool when put in strong disinfectants, or used for scrubbing.—New York Tribune.

## A Word to the Newly Married.

This bridegroom is the only secular man in this world who enjoys a sense of absolute perfection. In a sudden excess of happiness he assumes all the virtues and graces there are, and thus establishes a purely romantic relation to heaven. He is a passing prodigy of himself, a walking beatitude of joy and satisfaction. In short, a person to be profoundly distrustful, not because he is insincere or dishonest, but because he is the lineal descendant of mortal man, not of gods, and is therefore the inevitable heir of all the shortcomings. And every bride should be on her guard against accepting this edition of luxury of human frailties as scriptural. He is simply passing through a song of Solomon phase, and may develop into a Jeremiah or become the author of her matrimonial Ecclesiastes before she has done with him.

But the shrewdest deception ever practiced is self-deception; and as a rule the bridegroom is so entirely self-deceived as to be absolutely convinced to the bride, who is herself in a frame of heavenly minded credulity, so that his very confessions of faults seem to her the noblest proof of an over-conscientious nature. But really this is his instinctive masculine way of hoodwinking her, for there is no surer way of winning a woman's confidence than for a man to confess himself unworthy of it. His humility magnifies all his virtues and at the same time challenges her credulous generosity to match them with the dove's wings of her maternal tenderness and compassion. It is a characteristic and beautiful way she has of proving her own superiority. For if it is unseemly that she should be the honest and humbly confessed sinner that it is his nature to be, it is her privilege to show for the alleged lover's lovely feminine grace of forgiveness.

But it is one thing to indicate her pretty moral distinction by absolving a new and interesting bridegroom of his bachelor sins, and quite another to bear with the faults of a tried and proved husband. For, once he has worn out the honeymoon hexamer of life, no man is more of the earth earthy, both in his faults and virtues, than the husband. And he can come near practicing the commonplace from year's end to year's end than any other creature living. He has long passed the sentimentalizing of confessing his own frailties, but his wife has no difficulty in detecting them for herself. That is the pity of it. Having settled upon the idealism and spirituality of love, there is a sort of grossness from her point of view in the way he gives up his pretensions to godlikeness. Also, feeling that originally she constituted a large part of the poetry in the situation, she resents the silence of his gallant chorus to her charms. In truth, it would be easier to forgive him a sin than this apostasy from the altar place of love. He began with the advantage of admitting his own imperfections and proclaiming his perfections, so that she was indisposed to find in the husband any fault, only to find that he did not feel the need of a guardian angel, and often enough to give her much dignity in the office.

Meanwhile the bridegroom has troubles of his own. Being just masculine and nothing more, he lacks the intuition and imagination to comprehend the eccentricities of the female character. He finds difficulty in accepting the paradox that a woman is more intelligent than rational. There is an eternal chasm between her and her mind which even she cannot span. An astute logician often on abstract subjects, she cannot focus her mind analytically upon the riddle of her own nature. And so when it comes to the difficulties of her personal relation with him, what she can be made to think has nothing to do with the matter, but what she feels has everything to do with it! For a woman's feelings are always infallible, so far as she is concerned.

The truth is, when we consider the temperamental differences with which married people begin, the increasing strength and beauty of the bond as they grow older is altogether admirable. And in view of this fact, newly-married people may take courage and understand that their perplexities with one another are not so tragic as they seem.

The solution of the whole matter, so far as it can be stated in general terms, is for the wife to abstain as much as possible from letting her husband know that she has discovered his real imperfections, but the peccadilloes he nobly confessed to, but those perversities of personality which make it so difficult for her to manage him—since nothing so tempts a man to sulk back to the brute level as for his wife to intimate that she suspects his disposition in that direction. On the other hand, the best any husband can do is to interpret his wife's moods according to the symptoms she shows without asking an explanation that she is incapable of giving. Indeed, his most convenient defense, if he only knew it, is to confess the truth frequently that he does not understand her. When she does that she is bound to forgive him, not because he thus casts the responsibility of mystery upon her shoulders, but she is complimented with the implication that so worldly a creature as man fails to fathom the depths of her nature and meaning. Few women catch the subtle accusation that they really lack definition.

A careful consideration of the philosophical principles herein set forth as a contribution to the psychology of marriage will, we are confident, do much toward oiling the troubled waters of the matrimonial sea—Independent.

## Domestic Hints.

**PRESERVED PUMPKIN.**

A very nice preserve is made of the humble pumpkin. The recipe, taken from the Boston Cooking School Magazine, is as follows: Cut the pumpkin into inch cubes, removing the rind. To each pound allow half a pound of sugar and two cups of whole ginger. Put the pumpkin, sugar and ginger in alternate layers in a jar, and let them stand three days, when a quantity of syrup will have formed. Pour all into a preserving kettle and boil slowly until the pumpkin looks clear. Store in small jars or glasses, covered with paraffine. This preserve strongly resembles preserved ginger. It may be added to sauces and is very good when served with ice-cream or frozen puddings.

**PEACH CORREL.**

Make a rich pastry or puff paste and line a deep porcelain dish. Fill with peeled and halved peaches, sweetened and slightly stewed, if desired. With ripe peaches, however, this is hardly desirable. Drop in three or four cracked peas. Cover with paste and bake in a quick oven. When done break the top crust lightly with a fork and mix with the peaches. Sprinkle powdered sugar over the top and serve with rich cream.

**RICE, CAROLE STYLE.**

Chop fine a white onion and two green peppers, saute with half a cup of raw ham, shredded rather fine, in one-fourth of a cup of butter; cook about ten minutes, then add a cup of blanched rice and three cups of beef broth, simmer twenty minutes and add four tomatoes, peeled and cut in slices, and one teaspoonful of salt. Cover and finish cooking in the oven or in a double boiler.

**WALDORF SALAD.**

Take good-sized apples and pare them carefully, and scoop out a good deal of the inside to make a cup; fill the cup with finely chopped celery dressed with a rich mayonnaise, and serve the filled apples on lettuce leaves. The salad would not be good made with a French dressing.

**TURNIP SOUFFLE.**

A turnip souffle is a very nice dinner dish to serve with lamb. Boil sliced turnip until tender and mash thoroughly. Better still, put them through a food chopper. Return them to the fire with the addition of a roux, made with a tablespoonful each of butter and flour. Season and add a cupful of hot milk. Stir the mixture until it boils. Take from the fire and beat hard, stirring into it gradually two beaten eggs. Pour into a greased porcelain dish and bake in a quick oven. Serve at once, or, like all souffles, it will fall.

**LARDERED BEEF.**

A bit of shoulder or some other inexpensive cut of beef makes an excellent larded pot roast, and when properly prepared it is almost equal to good rib roast. A lean cut which would otherwise lack fat is most suitable for larding, and pork which is firm and young is the best. The strips should be cut about as thick as a lead pencil and about an inch long. Draw about two dozen lardons through the beef with a larding needle and insert, if desired, strips of carrot and onion, using the fingers and a small sharp knife. Meat treated with vegetables in this way is said to be daubed, and larding and "daubing" are characteristic of the French.

Generally made of a piece of plain round of beef and roasted in the pot until it is almost as tender as a fillet of beef. A larding needle costs only ten or twelve cents, and should be a part of the outfit of every housekeeper.

## Hints to Housekeepers.

An alcohol rub at bedtime will go far toward breaking up insomnia. Let the rubber begin with the forehead and temples of the sleeper, then paying particular attention to the spine and back of the neck. Rub the alcohol gently, then the body, working gradually down to the feet, and probably the patient will fall asleep before the rubbing is completed. One night or even one week of rubbing would not be likely to bring back permanent habits of sound, healthy slumber, but each night there is a gain toward the normal equilibrium of the nerves, and a month of alcohol rubs should put one in a position to do without external helps of any kind.

Onions may be peeled successfully; that is, without causing tears or leaving an odor on the hands, by holding them under a stream from the cold water faucet.

Referring to a paragraph which recently appeared in Health and Beauty, to the effect that a dry rub was a fair substitute for a cold sponge in the morning, a correspondent writes: "By 'dry rub' you may mean what I mean, but I rarely find any one who has thought of any man before he has tried it. It is a very good preparation. You would be safe in recommending a person who could not take a cold plunge of a morning to rub himself all over and hard with a sponge almost wrung out, and then use towel friction, preferably with a rough towel. The only rub that is hard, and the only one that is not of shock arising from sudden immersion. Promulgation of this may benefit thousands who cannot take a cold bath, and consider 'dry rub' equivalent to 'dry towel' and useless."

To wax a new floor use first a good wood "filler," which must be thoroughly rubbed off before the wax is applied. Then use a good wax. It is better to purchase this wax unless you have had a great deal of experience in mixing it. Apply the prepared wax with a thin woolen rag and polish it in with a heavy brush or brist, rubbing the floor across the grain and in the grain after. The wax must be applied in a very thin coat and thoroughly rubbed into the floor. After the floor has been filled and dried two coats of wax are necessary to finish it.

Considerable difference will be found in the wearing qualities of two pairs of shoes of the same quality and make, worn by different persons. Shoes worn continuously in the house and outdoors will never give as much wear as if worn one day and left to rest a day. It saves money to wear cheap house shoes within doors and let the shoes worn outdoors rest and get into shape. Keep an old pair of shoes to wear under rubbers. The perforation of the feet which India rubber exerts runs good leather. Select strong calf's skin, and keep it well oiled in winter for outdoor wear. Low shoes are better for house wear because they permit of ventilation. The hand is free from many of the ills the foot partly because of its continuous exposure to the air.

The water in which corned beef is cooked should on no account be thrown away. After the hot corned beef is taken from the table, to be poured eaten cold, put it in a stone jar and pour the pot liquor over it. Keep the beef in the jar until the last of it has been eaten. If hash is made use the liquor to moisten it in the splder.

The removal of the feminine bonnet during divine service is a question in church circles that may yet be decided on its own merits and without reference to its success in the theatre. The absent bonnet has certainly increased the pleasure of theatre going; but is one supposed to attend church in order to look at the minister? And for that matter, is it not almost an established axiom that a great many persons have been led to church in order to look at the bonnets?

## Fashion Notes.

"A picturesque wide hat in a sailor shape is made of shirred gray taffeta, striped about with half-inch bands of gray beaver. The under part of the brim is a mass of quillings and shirring of the brim is a large steel buckle and a twist of taffeta, holding a very ample coque amazon, pale blue in color.

"It is evident that the short tippet, tied or rather folded over at the throat, is to be a favorite for the fur neck-piece this winter. In broadtail, squirrel, ermine, and all flat furs, these tippets are very good. Large oval or shaped shoulder capes are favorites also. In this climate one does not need furs to any great extent. Automodelling offers an excuse to wear long coats and high collars of seal and sable, and for carriage wear they are not uncomfortable. The majority of women, however, do not need them.

"Blue is a peculiar shade of bluish violet. It has been used in former years, but has never been so popular, partly because it is, generally speaking, an unbecoming color. It has a cold, metallic lustre, which blends badly with softer hues, and to use a current phrase, kills every other gown in the room. Nevertheless, it has a certain brilliancy and some very attractive gowns are made of taffeta, chiffon and voile in bluish tones.

"Orange color is extremely fashionable, but, like some other yellows, it is too hot and too pronounced to be massed in entire gowns. Used as an accent for brown or mode thin materials, orange taffeta, peau de sole and peau de cygne are greatly in demand. Touches of orange velvet appear on waists, hats and garmures. A very charming robe of white French lace is made with a fanned long skirt with chiffon interlinings. The bodice has a bertha of rose point lace, fastened in the front with a curiously twisted knot of two shades of orange-colored velvet. A double twist of the velvet descends from the corsage and meets a girde of the same velvet with a handsome gold brooch set with a rough topaz. A hair ornament to be worn with this gown is a single large topaz, from which rose a white algrete.

"The French concept of mounting a silk muslin or chiffon gown over several chiffon interlinings of different colors, a chameleon effect being the result of a judicious blending, is seen in several imported gowns. Greens, violets and pastel yellows and pinks combined, with an outside gown of pale blue or deep cream color, gives an unusual effect, charming and evasive. A maize chiffon evening gown over several interlinings is trimmed with bands of opal-shaded spangles, the same sewn loosely on transparent lace net forming the yoke and loose elbow sleeves.

"The sharp-pointed turbans called torpedos have been generally becoming to long fashions, and are simply extinguished under picture hats and broad brims. These torpedos hats are effective when made of shirred and quilted velvet or similar fabrics, and they require, a rule, very little trimming. Two ones of geranium velvet are worn in a turban of the shape described, the darker shade forming the crown and the brim combining both shades. The velvet is shirred in an ingenious fashion, the material being pulled into little points at slight intervals. Brown chiffon tucked into the space between the crown and the inside brim, and a bunch of small milk tails are attached to one side by a steel buckle.

"The high girde, so popular in Paris, hardly appears here, except on French gowns. The only one to which it is possible to give a very elegant long-waisted one, and even then, if the wearer is a tall woman, the style is not certain to be becoming. Very long buckles are sold to wear with these girdles, some of which are extremely artistic and pretty, being modifications of the new and old ideas, of which we are, generally speaking, thoroughly tired.

"All sorts of materials are used in this season's hats, and they are manipulated in ways that were formerly allowed only on gowns. Smoking, for instance, has not been seen on a small recently; quillings of Valenciennes lace are new, except on children's hats, and it is safe to say that buttons have never before been considered in the millinery science. A beige taffeta hat covered with crossed bands of the same and fastened with tiny buttons, silk covered with a large, handsome, a millinery opening this week.

"A novelty which will certainly be admired by the light-fingered profession, if not others, is a handkerchief and purse-holder bracelet. This is an easily adjusted and easily detached gold, silver or metal bracelet with attachment to hold various little necessities, wrist bags, purses, fans and the like. Aside from the folly of wearing valuables in such an exposed fashion, the bracelets are rather pretty adjuncts.

"Canvases, henriettes, veiling, granite cloth and similar materials are suitably developed and used in hats. A good model is a box-plaited waist, fastened invisibly, with the sleeves gathered into close wristbands, just wide enough to allow for lawn cuffs. The short skirt has the box plait fastened over the hips and almost to the knees in front, graduating on the sides and extending to the back girth which are laid in large double box plaits or inverted plaits. A crush belt of taffeta is sometimes added. There should be no trimming on a business suit, unless a bit of bagging be excepted. Small women wear the shirt-waist suits to advantage, while tall and stout women are better gowned in two-piece suits.

"At an opening at one of the large stores this week were seen some very original voile gowns, one being in a good shade of blue, neither dark nor light. The short coat, worn over a white shirt blouse that was a mass of drawn work, was lined and faced with white satin, the edges that showed being trimmed with three rows of bright red silk narrow braid. Each row of the braid had a tiny rill of Valenciennes lace edging the bottom of the jacket turned up in a sharp point, Colonial fashion, the points being of white grained kid. Brass buttons fastened these. The wide elbow sleeves had cuffs of the kid, and the kid belt had a military brass buckle. The feminine touch was supplied by the under sleeves, which were of blue silk muslin, each row edged with a machine-stitched band of china silk.

"Women shoppers are warned by the trade magazines to avoid bargain sales of silk. They declare that the present value of raw silk, which is extremely high, precludes the possibility of good manufacturing values at the present time. There is a vast deal of silk, especially taffeta and other dress silks, on the market, which cannot be honestly sold as silk at all, seeing that nearly half their weight is superfluous dye. Weighted silks wear very badly, and it is said to be a fact that the guaranteed silks on the market are of this description.

"Umbrellas to match the raincoat is a late fad. The raincoats have become very stylish garments, the most expensive of them being made of rubber-lined silk in various colors. White, red, blue and gray raincoats of this kind are the covers in popularity, and some of them are quite ornately adorned with white satin facings, collars and cuffs. The umbrellas to match is often of cravenette, often still of the so-called waterproof silk, a treated fabric. It matches in color and sometimes has a lining to correspond with the trimming of the coat.

"There is a growing demand for three-piece suits, consisting of skirt, jacket and blouse.—New York Evening Post.

## The World Beautiful.

Lillian Whiting, in Boston Budget.

"Our past had no other mission than to lift us to the moment at which we are, and then equip us with the needful experience and weapons, the needful thought and gladness, so that at this precise moment it take from us and







## The Horse.

### How to Breed Good Colts.

The fact that two horses have this year made a record of a mile in two minutes and that they are expected to contest not only against one another, but presumably with the expectation of going even faster than that, will probably give an impetus to the breeding of fast horses among those who think they have the animals that have the proper pedigree or strains of blood to produce speed. We do not object to that as a fact for those who are able to own breeding mares of such a quality and to pay high service fees for the use of stallions that may be expected to transmit speed to their progeny. But there has been much money lost by farmers in the attempt to breed fast horses when they neither had suitable stock to breed from, nor knew how to develop speed in a colt if they had a good one. The farmer who has a good mare for his business, to work on the farm or to drive to market at a fair speed, and one that is sound and of good temper, and can find a stallion of the same kind to breed her to, will stand a much better chance of getting a good horse to own or to sell than he would if he had a broken-down trotting-bred mare and the service of the best stallion in the country. While unsound limbs or wind and vices of temper are not always transmitted by the parent to the offspring, they are as often inherited as the ability to trot fast, and probably more often. We are not now advocating either the draft horse or the coach horse as necessary to breeding a good colt, but whatever may be decided upon, do not make a cross between two types that are radically different, as the trotter and the draft horse, and do not breed from one that has faults that greatly injure the value of the parent.

### Notes from Washington, D. C.

The third week found the party of twenty-six Washington correspondents who left for a tour of the arid West at home again. The excursion was one of education, and the correspondents were shown the best examples of agricultural development throughout the Western States. As many of them were Eastern men and represented large metropolitan papers the West will be the gainer, although it must not be lost sight of that what helps the West affects the entire country. The party passed through a succession of beautiful irrigated valleys in Colorado, Utah, Wyoming, Idaho and Montana, where almost everything can be raised which is grown on Eastern farms, although, unfortunately, those crops which are most profitable to grow are those to compete with the products of the East. What most attracted the attention of the correspondents were the emerald fields of alfalfa, often lying alongside the brown and seared desert. At Billings, Mont., for instance, which lies in one of the twenty thousand acre valleys of the Yellowstone river, the whole country seemed to be in alfalfa. Sheep and cattle are kept out of the surrounding ranges for thirty or forty miles during the summer time, when the farmers of the valley are making their three crops of alfalfa, dotting the valley with thousands of great hay stacks. In October this stock is all driven in and winter fed in the valley, on this alfalfa, being brought almost to the finished point without grain. An interesting feature of the trip was a visit to the Custer battle-field in Montana. This is in the Crow reservation, and it is here that the Government is solving the Indian question by constructing irrigation ditches for the Indians—making them dig them to a great extent—and converting them into prosperous ranchers and farmers. We interviewed Curley, the only member of Custer's party who escaped with his life, and who has just come up from working on one of the irrigating ditches.

At St. Anthony, Idaho, was seen an interesting example of what is known as "seepage" irrigation, which is the porous character of the top soil, it has been found necessary to run irrigation ditches but about ten or twelve acres apart, the water saturating the ground from one to the other. If the ground becomes too wet, the water is simply shut out of the ditch. Here about seven tons of alfalfa is raised annually per acre. None of it is shipped away, all being fed on the farms to live stock. Idaho took off the \$500 silver prize cup offered at the Irrigation Congress for the best arid land fruit exhibit. The award was made largely upon the freedom of her fruit from insect blemishes and stings. Her orchardists and farmers are particularly careful on this score, realizing that perfect fruit always brings a sufficiently higher price to warrant the extra expense and trouble of keeping out the pests.

Not satisfied with seeing what could be produced from the earth's crust, the newspaper men descended into Senator Clark's "Original" mine at Butte, Mont. A clear drop of 1400 feet in a little cage which went down like a plummet so that the one hundred-foot levels went by almost like fence posts, landed the party in the midst of one of the finest copper veins in the world. A tramp of nearly half a mile under the city of Butte at this depth brought the party out into another mine, where they were hoisted to the surface at a little more leisurely rate.

To C. E. Wentland, on behalf of the Union Pacific Railroad, and to Arthur W. Dunn of the Associated Press and E. C. Snyder of the Omaha Bee are due largely the success of the trip, and the pointing out to the correspondents of the East not only Western diversified agriculture, but some of the great questions which are of vital concern to the West and to the whole country. The fact becomes patent to the traveler that it would be sound national economy to save the large and small floods of water which are continually going to waste, and store them for the development of more agricultural land. It is not urged that this should be done by the Government gratuitously; the money must be repaid by each acre of land reclaimed; nevertheless, the operations in most cases must be upon such a great scale, involving, too, some complications, that the Government is the only agency through which the work can be well done.

The Irrigation Congress at Ogden took cognizance of the public land question. A strong effort was made to secure resolutions recommending the repeal of the Desert Land Act, the commutation clause of the Homestead Act and the Timber and Stone Act; but this met with determined opposition from certain Western interests, whose plans would be seriously hampered by the repeal of these acts. A compromise resolution was finally adopted passing the matter up to the United States Congress for such action as it might deem best. As a matter of fact, this is simply a strong declaration to the effect that something should be done. The President in his last message called attention to the beneficial effect of these three laws and a statement of the General Land Office issued July 1 last, shows that twenty million

acres of public land passed into private ownership during the last fiscal year. Practically the same acreage was taken from the public domain in the previous fiscal year—forty million acres in two years. If these figures could be simply subtracted from the total public domain of about half a billion acres, there would be little cause for alarm or necessity for legislative action, but any one familiar with Western conditions realizes that the great bulk of the arid domain must forever remain unproductive. It is composed of mountain ridges, rugged hills, impassable gulches, and is otherwise irreclaimable. The forty million acres in question were taken from the reclaimable agricultural lands, comparatively limited in area, but forming a national resource of enormous value when considered as the possible homes of hundreds of thousands of American citizens.

Now comes the time when the man who sprayed against the codlin moth and has apples sound to the core reaps the advantage over his more careless neighbor, who took the chances and now finds half his fruit, perhaps, fair to look upon, but wormy and defective.

The season of new corn is at hand, and judging by the past, many good animals will bite the dust because of this fact and the carelessness or inexperience of some farmers. It has been said that cholera and new corn are frequently coincident, and that the bigger the corn the bigger the cholera crop. This probably is an old saw, which originated prior to the germ theory, nevertheless, there is undoubtedly great danger in feeding large rations of new corn. Any radical change of diet warrants care.

If the farmer has not time or information to go into a careful upbreeding of his stock, just let him get one or two reasonably pure-bred cockerels, and see what a change will occur within the year.

GUY E. MITCHELL.

### Food Wasted in Cities.

Economists agree that all over the world people waste as much food as they consume. Practical men who have studied the subject say that the inhabitants of American cities are more wasteful than those of similar communities in Europe, and that in New York the greatest waste occurs.

"New York is far and away the most wasteful of all our cities," said an official who has had great experience in the disposal of refuse in several American communities, in the New York Sun. "Flat life leads almost inevitably to waste."

"In Philadelphia there are comparatively few flats, and probably not one-hundredth part as much food is wasted there as in New York. In Philadelphia people are economical, and the women do their housekeeping very carefully."

"The same remarks hold good of Boston in a rather less degree. Chicago and St. Louis are wasteful cities, but not nearly so wasteful as New York. Pittsburgh and Cleveland are also very wasteful. I think I would rank them next to New York. Brooklyn and Jersey City are decidedly less wasteful than Manhattan."

"As compared with her American sister, the English housekeeper is a model of economy. As a rule, the London housewife provides for her family only just as much food as they can eat."

"Her country cousin is even more careful. The idea of throwing away half a pound of steak or a couple of lamb chops, as the Gotham housewife does without a qualm, would frighten her."

"But if you want to see real economy in housekeeping you must go to Scotland. In Edinburgh and Glasgow the women have reduced the elimination of waste to a fine art."

"If you go down to the department dumps, where the refuse collected all over the city is deposited in sows for ultimate disposal, you will be surprised to see how large a proportion of the refuse consists of foodstuffs. You will then be able to realize what a wasteful city New York is."

Two of these dumps were visited. In both places there were several big sows laden with nothing but food—hundreds of tons of it. Potatoes, bread, apples, tomatoes, bananas, meat, turnips, onions were piled up in great heaps on the sows with a thousand other eatables.

"Is it always like this?" one of the officials of the department was asked.

"Yes; always so, more or less," he answered. "Often there is a great deal more food than this to throw away. Look at this cart."

As he spoke, a cart came along the wharf and tipped into the nearest sow a load composed entirely of vegetables and fruits.

"Is nothing ever done with this food?" the visitor asked.

"Nothing; it is all thrown away," was the answer. "And, as you see, it is not nearly all bad when it comes into our hands. Half of it, if not more, is good to eat."

"Unless you have actually collected their refuse you have no idea of the wastefulness of the average family in a New York flat."

"And they hardly ever give it away to the poor. In the first place, it is difficult for a beggar to tackle a family living in a flat. In the second place, New Yorkers seldom encourage beggars in any shape or form."

"I knew a man who was shocked at the family waste and said that all the uneaten food must be put aside and given to the poor. He told two or three hobo to call for it. In a week the word had gone around that he was an easy mark, and there was a procession of beggars up the stairs to his flat all day long."

"The janitor complained and his own servant told him that she would leave unless he got another girl to do nothing but answer the door. So he had to give up his charitable scheme, and now he sends his waste down the dumbwaiter like other people."

"The waste of fruit in New York is incredible. Every banana steamer brings hundreds of thousands of bunches of fully ripe bananas, beautiful, yellow fruit, just ready to eat."

"The trade will not handle fruit in this condition; it wants green fruit. All these ripe bunches are thrown away."

"Only a short time ago over a million

### ENGLISH GREYHOUND.

bananas brought in by the British steamship Chikahominy were wasted for this reason. Last year I remember an Italian steamer coming in with a cargo of lemons.

"The market was glutted at the time, and there was no price for them. It was cheaper to buy lemons here than to import them. The whole cargo was given to our department to throw away."

"This sort of thing seems an awful waste, but I can assure you it is not at all uncommon. On a smaller scale, it is always happening at our markets."

"A fruit dealer has a few boxes of oranges or tomatoes. The market is just closing, he can't get his price, and rather than sell them for five cents less he hands them over to us to throw away. That happens every day."

"It makes a man's heart bleed to see such immense quantities of good food thrown away, while many people, even in prosperous New York, haven't enough to eat."

### Farm Hints for October.

#### A BUSY MONTH.

Not many years ago farmers thought that October was the month in the year that gave them no leisure time, yet they thought it the most pleasant month because they were engaged in harvesting the crops that they had been sowing or planting and caring for during the past six months. They even felt it an especial dispensation of Providence that the moonlight nights should be longer and more frequent that they might work by the light of the "harvest moon," if the day was not long enough for them to complete their labors. More modern methods have so changed the plans of the farmer that now there is scarcely a month in the twelve that is not finding something to harvest and take to market, but even now he finds many crops maturing this month and he cannot neglect them. If he does not work by moonlight he can find enough to keep him busy during all the hours of daylight.

#### THE FRUIT HARVEST.

While some of the early fruits have been gathered and sold, there are yet the late fall and winter pears and apples to be gathered. If they do not go into cold storage they must be handled so that the most of them will keep sound and preserve all their good qualities as long as possible. The winter apples in New England are not in the best condition for gathering and storing before October comes in, nor always until it goes out. There has been no much said in our Horticultural columns and in the Market Gossip about the importance of carefully selecting and packing fruit, and about using only clean barrels or boxes for packing the fruit in, that it would seem unnecessary to say any more if a visit to the market did not show that many farmers continue to bring or send in apples and pears in barrels and boxes that are not tempting to the prospective buyer, and often turn him away before he has examined the quality of the fruit in them. Such lots usually go at low prices to dealers who find a profit in putting them in more attractive condition before offering them to consumers. But very often those who are so careless about the appearance of the goods they offer are also careless about the quality that they put in the middle of the package, and the fruit is apt to be only second class if the package does not show indications of care in selecting the fruit.

Not many farmers put their apples in cold storage, or even put them up with a view to the export trade, but they would find it to their advantage if they would handle and select their apples with the same care for the home market that those who are looking toward an English market. There are those here who appreciate a good article in fruit or any other food product as much as do any of the aristocracy of the old countries, and they are as willing to pay a good price for it. The allowing of apples to lie in heaps in the orchard before barreling, which they may attain a brighter color, which would be thought an excellent plan, is now abandoned by the best fruit growers, who pack directly into the barrels as soon as the baskets come from the tree, and then only wait for the dew or other moisture to evaporate before they head them up as nearly airtight as possible, and put the barrels in a cool place as they have until they are ready to send them to market. They attain the color in the barrel or after they are taken out, without progressing in the ripening process so far as to begin to decay.

#### ROOT CROPS.

Some of the root crops in the garden and field should be harvested before there is a severe frost. The beets should come first, and the carrots may remain a little longer, as their foliage will protect the roots until it has been killed by the frost. Onions should not be left in the ground or even lying upon it after they are pulled, until the frost touches them, for while an onion may be frozen solid and thaw out as good as it was when first pulled, if the thawing is done where no sunlight reaches it, to be frost-bitten or chilled and then thawed out by sunshine, injures it in keeping quality and more if not fully ripened than when mature. We learn that many onions this year have made long green necks and do not dry down well. This is not the fault of the seedsmen, but is more owing to the season, which has kept them growing much longer than usual. Such onions are no worse for those who wish to use them at once, but they will not keep sound very long. Those who make mixed pickles are as ready to buy them as to take green tomatoes or other crops for pickling.

#### OTHER CROPS.

The farmer usually cuts his corn in October, and it was once customary to allow it to stand in the stock until all other harvesting was done that seemed to be in need of prompt attention and then husking it by lantern light in the evening, or in the field

when it was too cold to do other work. We have spent many a cold day or evening in husking, but since the value of the stover as cattle feed, either as ensilage or well cured, in the field has been understood, most farmers try to husk as soon as the stover is well dried in the stock, if they do not select the best of the ears for husking while it is standing in the field and then put all that is left into the silo. We like this plan, as it gives us some sound corn to shell for the hens or to grind for the hogs or any other animals that are to be fattened, but there are others who say they obtain better results from allowing all the ears to go into the ensilage. We cannot say they do not, but a good crop of field corn makes ensilage richer in grain than we like to feed to young stock or sows not giving milk.

Squashes and pumpkins are not as much grown for stock feeding now as they were when we were young, but those who have them say they can fatten a cow or an ox on them with a little grain at much less cost than on the grain alone. They claim that a crop of pumpkins among the corn costs nothing, as the corn is as good where they are as where they are not, and the fertility they may take from the soil does not rob the corn they grow among, though it may make it necessary to manure more liberally for the future crops. If they are right or wrong we do not know, but we have noticed that the farmers who had pumpkins growing in the corn field were not those who were the unsuccessful farmers.

FALL PLOWING. Usually gives better results than when left until later in the season, and we wish that we could persuade every one of our readers to plow all the land they have had in cultivation this year, and sow it with rye early enough to have it make a good growth this fall. Then it would not wash from the surface, and all the fertility in it would be taken up and held by the rye. Then if the rye should be plowed under next spring, that fertility, and we believe a little more, would go to feed the crops that would be grown there next year. And those who have tried this plan say that the potatoes grown upon land where rye has been plowed in are less liable to scab than if put on land that has been barren or in grass during the winter.

A later plowing just before the ground freezes is thought by some to help destroy the pupa of injurious insects that might winter there, but we never saw any very good results from such late plowing, and prefer the early fall plowing, sowing of rye, and plowing again in the spring. There may be other crops that will add more fertility to the land than rye, but they cost more for seed, and are not as sure to make a good growth in the spring as is the rye.

#### CARE OF CATTLE.

There is still a good crop of grass in the fields and the cows find much feed there that they can eat and thus are not obliged to feed upon the winter supply of hay and ensilage. But if the grass is badly frost-bitten, we do not think anything is saved by allowing the stock to eat it. It may seem to fill the animals, but it does not do much toward filling the milk-pail or the churn. Frost-bitten grass has but little nutriment in it, though there may be some below it, or some spring up after the frost that is very good fodder. Yet usually it is economy to put the milk cows and the calves in the barn as soon as there has been a heavy frost. Allowing the calves to run in the pasture until the snow covers the ground is only a case of semi-starvation that is as disastrous to the pocketbook of their owner as to the animals themselves. We have seen young stock and dry cows driven home in November that were not worth more than one-half as much as they would have sold for a month earlier.

#### THE POULTRY YARD.

It is time now to set the poultry for the cold days and nights that are coming soon. Nearly every flock has some, both old and young, that cannot be profitably kept over winter. Select out all such, and if they are not fat enough for market at once, separate them from the others, and feed them with corn or cornmeal until they are fat, and then dispose of them. Good fowl and chickens will be in demand for Thanksgiving week, but do not wait until then if they can be made ready sooner. Prices are often better at any other time in November than they are the last week. So many save up good stock for Thanksgiving poultry that often it is scarce for two or three weeks before and then the market is oversupplied. Have the houses made ready for such as are to be wintered. Get them clean, and put new straw in the nests and a supply of clean sand and gravel in the room where they will stay in the winter. Make one more effort to destroy any lice or mites that may infest the roosts and nests, and make windows and doors snug against the cold weather that is sure to come. Then hope for eggs when they will sell for a half dollar a dozen, but do not expect them if the poultry and the house have been neglected.

#### PERMANENT IMPROVEMENT.

If there is a season when work can be done out of doors before the winter begins, there can be many things done to add to the value of the farm or to make it more profitable another season. If rocks or stumps have interfered with the working of the land take them out the way. If there are fields that would be benefited by draining, the fall may prove a good time to do the work, and there is no better time to provide a supply of absorbents for the stables and the yards. The liquid manure is worth more than the solids from nearly every animal, and there is no better way to save it than by using dry earth, peat and all waste vegetable matter to absorb it. The ditching may furnish material for this use, and the leaves under the shade trees and in the orchard are well worth saving if they are used in this way.

#### Among the Farmers.

A clean cow, clean milk vessels, a clean milker, a clean stable in which the milking is done, and fully half the victory is won.—L. W. Lightly, Adams County, Pa.

Nearly all farmers, including myself, neglect and abuse poultry.—Thaddeus Graves, Hampshire County, Mass.

I would not be myself, nor have a child, a slave of bell or whistle and have that bell or whistle belong to some other fellow. When we want to go to a Grange meeting we go; if to the blacksmith's and talk, or to the grocery and swap lies, we go and it is nobody's business. I wish I could convey the message I have. I feel that we should stay on the farm. We have a duty to perform for State, county and town.—C. S. Steison, Androscoggin County, Me.

The best fruit is where the trees are cultivated. One thing I am convinced of is that we must give more time to cultivating our orchards to insure better quality.—W. F. G. Winthrop, Me.

The recently adopted nature studies are a

move in the right direction. Children should be brought up not to have a feeling against natural lines of work.—J. E. Gifford, Worcester County, Mass.

This is the season of fall fairs and cattle shows, when the politicians indicate by their presence and after-dinner speeches how much they admire rural life, and, especially, how much they love the farmer, if he will only vote their way at the November elections.

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All the females in the first prize young herd at the International of 1902.  
All the first prize calf herd at the International of 1902.  
All the females in the first prize herd at the American Royal of 1902.  
All the females in the first prize young herd at the American Royal of 1902.  
We showed no calf herd at the American Royal but bred the sire of the first prize herd.

All these females except three were sired by our present stock bull THE LAD FOR ME. Of the remaining three one was a granddaughter of his, one a half-sister and the third was a granddaughter of GAY MON-ARCH. Write us for what you want.

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